

OCT 8 1923
What Is Your Cheapest Fuel?

Chart on page 23
tells at a glance

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CHICAGO AND NEW YORK

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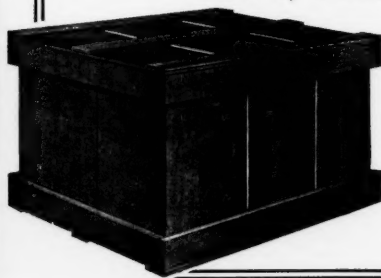
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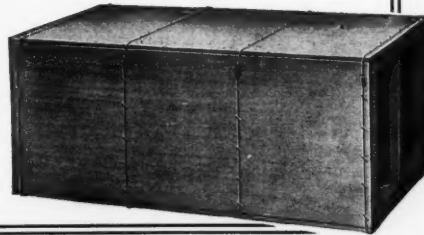
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Points on Mixing Sausage Meats and Spices Outlined on page 30

1853 — We Keep Faith — 1923
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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

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No. 14.

What Is Your Cheapest Fuel?

Will it Pay to Burn Oil Instead of Coal? Question You Can Answer for Yourself by Aid of a Chart

The coal strike is ended, but do you know how much your coal is going to cost you this winter?

Higher anthracite, due to the strike settlement, will result in a greater demand for bituminous, your fuel coal. Will this make it cost you more?

Coal is the item which is perhaps the biggest source of waste in the packing-house. Perhaps the least attention is paid to its economical use.

Is fuel oil available to you for use in place of coal? If so, have you any idea as to comparative costs of coal vs. oil?

Coal price, oil price, boiler efficiency—all figure in the proposition.

Did you know that oil at 5 cents per gallon (with a boiler efficiency of 70 per cent), will furnish nearly 5,000 more heat units for each cent than coal at \$8.00 per ton?

On the other hand, coal at \$6.00 per ton

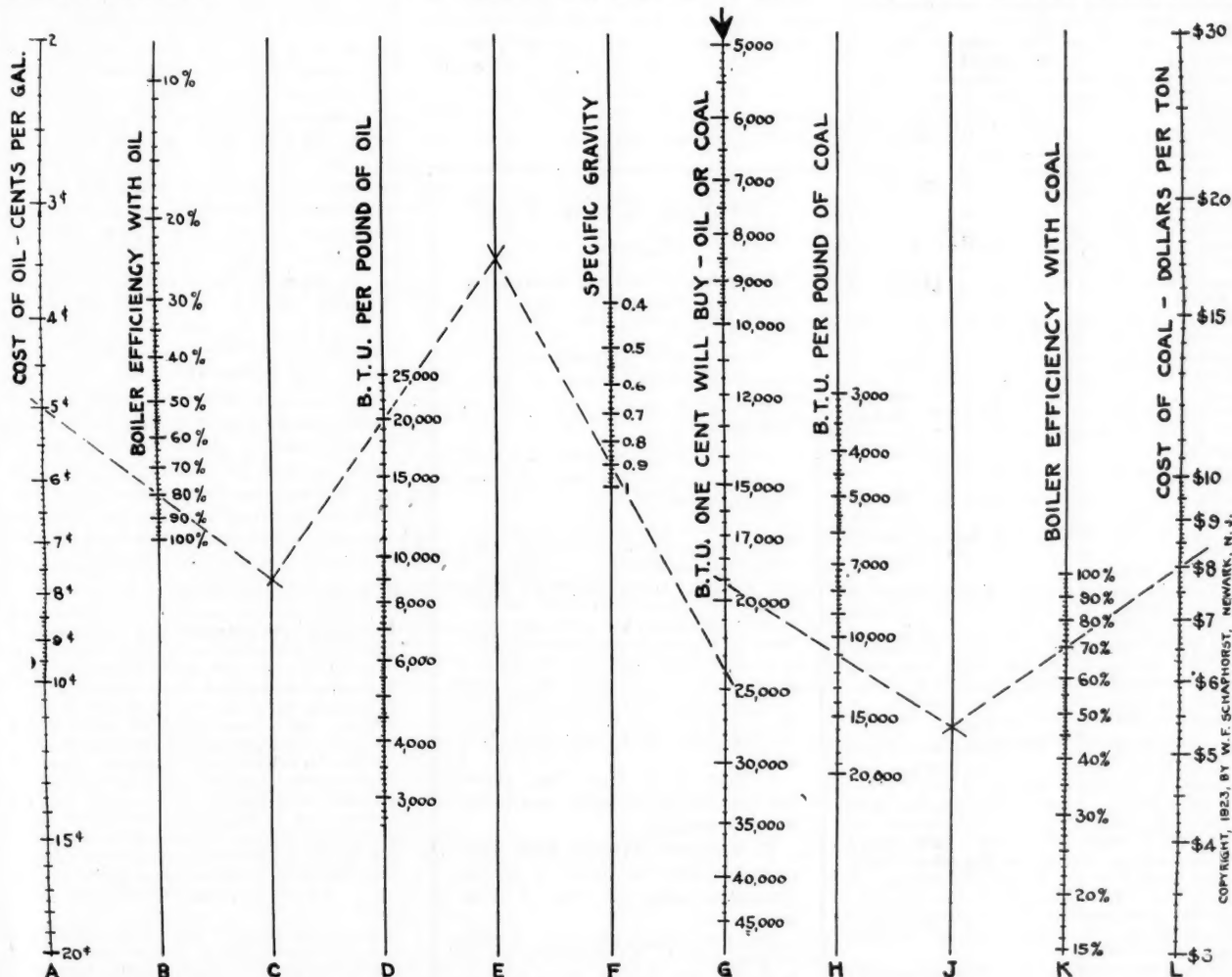


Chart for Estimating Co-operative Cost of Coal and Oil as Fuel

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(same boiler efficiency), with a heat value of 10,300 b. t. u's, will give you no advantage in the use of oil.

THE NATIONAL PROVISIONER gives here a simple chart which will help in deciding the question. Its use will tell you whether it is cheaper for you to burn coal or oil.

After looking over this chart, one of the best master mechanics in the packing-house business said: "It is one of the most convenient charts that I have ever seen dealing with relative efficiencies, cost of burning, etc., between the two fuels. It can be used to good advantage by anybody who is in doubt regarding what it would cost to buy the different fuels."

How to Use the Chart.

To use the chart it is merely necessary to zigzag across, as indicated by the dotted lines, and column G, which is pointed at by the arrow at the top, tells the number of B. t. u's there are to each ton of coal or gallon of oil purchased. That is, the same column, G, applies to both oil and coal.

In figuring the oil begins at the left and zigzag toward the right to column G. In figuring coal begin at the right and zigzag toward the left to column G.

If the oil, for instance, contains 20,000 B. t. u's, and the specific gravity is 0.9, and if the boiler efficiency with oil fuel is 80 per cent, the zigzag dotted line respective figures shows that each cent will buy 24,000 B. t. u's.

To Get the Heat Units.

Begin at the 5c, column A, and run through the 80%, column B, with a straight line. This locates the intersection with column C. From this intersection run through the 20,000 in column D, thus locating the intersection in column E. From this last intersection go through the 0.9 column F, and the final intersection with column G then gives us the answer—24,000 B. t. u. for each cent.

Now, comparing with coal, we begin at the right. If coal costs \$8.00 per ton of 2,000 lbs., and if the boiler efficiency, using the same boiler as above, is 70% with coal, and if each pound of coal contains 11,000 B. t. u's, then each cent will buy about 19,200 B. t. u's, as shown in column G.

As will be noted, the \$8.00 is found in column L; 70% boiler efficiency is in column K. Run a straight line through both points and locate the intersection in column J. Then from the located intersection in column J run a straight line through the 11,000 in column H, and the intersection with column G gives us 19,200 B. t. u's.

Oil Will Buy More Heat.

In other words, the solution of this problem indicates that the use of this oil at 5c per gallon will furnish nearly 5,000 B. t. u's more for each cent than will coal at \$8.00 per ton.

In using column A the cost per gallon should include all costs—cost of hauling, cost of storing, etc.

It is well-known that boiler efficiencies with oil are usually greater than with coal. The difference often is as much as 10%, as in this problem where we use 80% in column B and 70% in column K.

To Get Specific Gravity.

Regarding specific gravity given in column F, an easy way in which to determine this is to take any vessel, such as a pail, jug, or bottle, and weigh it. Then fill it with water and weigh again, subtracting the weight of the oil and the exact weight of the oil by the weight of the water. The quotient is the specific gravity. The less delicate the scales used for weighing, the greater should be the size of the vessel.

Where a sample of the oil is not available, and where the density of the oil is given in degrees Beaumé, the following

table will be found useful in connection with column F.

Degrees Beaumé	Specific Gravity
10	1.0
15	0.97
20	.93
25	.90
30	.88
35	.85
40	.82
45	.80
50	.78
55	.76
60	.74
65	.72
70	.70
75	.68
80	.67
85	.65
90	.64
95	.62
100	.61

To calculate the specific gravity, knowing the degrees Beaumé, simply add the degrees Beaumé to 130 and divide the sum into 140. The quotient is the specific gravity.

As for the cost of coal, column L, this is similar to column A, and must include all costs, such as hauling, storing, pulverizing, and—if purchased some time previous—the interest on the purchase price.

How to Use Chart.

This chart may be used in several ways for solving various problems. Thus, by zigzagging clear across from left to right from column A to column L, knowing the cost of oil and all the necessary intermediate factors, column L gives the equivalent cost of coal. Or zigzagging toward the left from column L, we get the equivalent cost of oil.

Thus coal at \$6.00 per ton, and the boiler efficiency at 70%, we would find that a heat value of 10,300 B. t. u's per pound of coal would give us no advantage in using oil as regards cost of oil. But oil has other advantages, such as greater simplicity, less labor required for firing, less storage space required, etc.

All of these points must be given consideration before one can decide that oil should be used in preference to coal, or vice versa.

Open Foreign Markets for Fresh Pork

A wider market for United States meats, particularly pork, has been made available by the efforts of the Department of Agriculture and the State Department, the most recent evidence of it being the opening of The Netherlands to shipments of fresh pork. This new market, with the English market, which was opened to the same products about 16 months ago, now gives hog raisers an additional outlet at a time when production is at a high point.

The government of The Netherlands requires that fresh pork shipped to that country shall be handled under certain specified conditions which can now be met

as a result of modifications agreed upon after suggestions were made by the Department of Agriculture. It is hoped that this new arrangement will open another avenue for new business.

Similar arrangements made with England removed any doubts regarding the wholesomeness of American fresh pork. Up to 16 months ago there had been no fresh pork trade between this country and England, but during the last fiscal year, ending June 30, 1923, a measurable volume of fresh pork business was done with the United Kingdom. It is hoped that the initial volume will grow larger.

This problem had been approached without success for many years, but seems to have been settled in a manner which should prove very satisfactory to the entire meat industry. Efforts are still being made to open the way for these same products into France, which still keeps up the bars against their importation.

That there is keen appreciation of the results obtained in widening the market for our meats is shown by telegrams received as soon as the negotiations with The Netherlands were completed. The following message was received by Secretary of Agriculture Wallace from Charles E. Herrick, President of the Institute of American Meat Packers:

"Permit me as President Institute American Meat Packers on occasion completion arrangements with government of Netherlands to permit importation into Holland of fresh pork from United States to express appreciation of entire packing industry for Department of Agriculture effective efforts to help widen foreign market for American pork products. Similar arrangement department made about a year ago with English government has resulted since in marketing in British Isles of twenty million pounds of fresh American pork. This really means that exporting American packers were able to find a new market for this considerable quantity."

Individual packers also have expressed to the secretary their appreciation of the results obtained in these negotiations, and the hope that it may soon be possible to achieve the same results with France.

Do You Know Your Costs?

How many packers know what their hogs cost them after being cut up?

How many sausage makers know what their sausage costs them when ready for sale or shipment?

You may think you know, but do you? Are you sure of your "fixed costs?"

A series of practical guide tests on costs has been instituted by THE NATIONAL PROVISIONER, with the idea of starting the trade to figuring more closely on these matters.

The following tests already have been published in the pages of THE NATIONAL PROVISIONER, and if you did not see them there, you may obtain a copy upon application to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

I. Short Form Hog Test, showing how to figure yields and prices on pork products.

II. Frankfurt Sausage Cost Test, showing how to figure costs on frankfurts ready for sale or shipment.

Other tests will appear from time to time in THE NATIONAL PROVISIONER'S pages. Send for one of them.

Meat Packing School at Work

First Evening Classes Get Under Way With Encouraging Results—What Is Being Done in the Various Courses

The school for meat packers and prospective meat packing employees, established under the joint auspices of the Institute of American Meat Packers and the University of Chicago, got into action this week with the beginning of evening classes in Chicago.

This Institute of Meat Packing is now under way and will continue along lines described in the last issue of THE NATIONAL PROVISIONER. Correspondence classes will start later, so as to accommodate out-of-town students, and the full college courses for future packinghouse employees will be established next year.

Superintendency, science in the packing industry, accounting, and economics of meat packing were among the courses started this week. All these courses are practical and are taken up in a practical way. There is nothing formal about them. Everyone discusses his problems and is helped in their solution.

School Hears First Lecture.

The school was inaugurated on Monday evening by the class in economics. Dr. W. E. Hotchkiss, director of the Bureau of Industrial Education of the Institute, and Dean Emery T. Filbey of the University of Chicago spoke on the value of the course, and the preliminary lecture was given by Dr. L. D. H. Weld and A. T. Kearney, who have devoted much study to the economic problems of the packing industry. Much interest was aroused by their statement of the subjects to be dealt with.

Superintendency a Vital Study.

The course on superintendency, under the direction of the Committee on Practical Research of the Institute of American Meat Packers, was inaugurated on Tuesday evening.

Dean W. E. Hotchkiss, director of the educational plan for the Institute of American Meat Packers, opened the course with an address to the students, giving them an idea of what they might expect from the course, and what the course was to deal with.

Arthur Cushman, general superintendent of Allied Packers, Inc., and chairman of the Practical Research Committee and the Committee on Packinghouse Practice for the Institute of American Meat Packers,

followed Dr. Hotchkiss in welcoming the students to the course. He introduced each one of the students, getting an expression from them as to why they had chosen the course and what they expected to get out of it. Mr. Cushman put the meeting upon an informal basis, inviting fullest participation of the students at all times.

Dean E. T. Filbey of University College followed Mr. Cushman, giving a word of welcome from the university and making very clear the fact that the University of Chicago is giving the meat packing courses the same careful preparation and control that is given to all of its other academic work. The students were made to feel that they were definitely a part of the University of Chicago.

Harris Outlines Work Ahead.

John P. Harris, director of practical research for the Institute of American Meat Packers, who will be instructor in this course, then gave full instructions covering the keeping of notebooks and the work which will be required of the students during the course, making it very clear that this course is not to be given for their entertainment, and that they will be able to get out of this course exactly what they put into it. There will be frequent regular examinations and special problems to be worked out by all of the students.

Next Meeting of the Class.

The next session of this course will be Tuesday evening at 7:00 o'clock, October 9, and the special subject to be treated will be, "What is the Superintendent?" (a psychological analysis). The special lecturer will be A. H. Carver. It is expected that all of the Committee on Practical Research, including a large number of the general superintendents of the local meat packing establishments, will be present at this lecture, and a large majority of the subsequent sessions, and there will be a very interesting general discussion of this comprehensive subject.

What Superintendents Will Get.

The course in superintendency is proving already to be of much special interest. The first meeting included three packinghouse superintendents, one assistant superintendent, several department superintendents, and one supervising U. S. government inspector.

This course is to be presented from the viewpoint of the general superintendent of a packing plant. The man who registers for it will have at his disposal the benefit of the lecturers' years of experience in dealing with matters of daily and hourly importance to the packing industry. He will have a clearer knowledge of the pack-

ing business as a whole and especially of the functions and requirements of superintendency. Students in this course will be assured of evenings well and profitably spent.

Practical Operating Problems.

Such subjects as the following are listed under the course in the bulletin of the Institute of Meat Packing: Organization of a superintendent's office; the organization and coordination of the personnel of a plant; improving quality of product; factory costs; daily yield reports; flow of product from manufacturing to loading points; discipline; fire prevention; motive power, including refrigerative power, steam, light, air, gas, and water; and the necessity for practical experience.

This course is not confined to men in the operating departments. The leading packinghouse representatives are interested in this course. Some of their opinions of it follow.

What an Armour Man Thinks.

Myrick D. Harding, superintendent of Armour & Company, says:

"I urge every man who can afford it to register for at least two of the evening courses. I know from my own experience he never will regret it if he does so.

"The superintendency course furnishes a wonderful opportunity to amass information concerning operations which it might not be possible to acquire otherwise in a lifetime spent in the industry.

"Students in this course, if they apply themselves diligently, will gain a broader vision of their work and its possibilities and a wider understanding of the fundamentals of packinghouse operations. Anyone, from intelligent beginner to superintendent, can register profitably for this course. It will be especially valuable also to men in other departments who want to know more about the packing business.

"I sincerely wish I might have had the benefit of such a course. It, with the systematization of information it will make possible, is worth an inestimable sum of money to anyone expecting to spend his life in this industry."

Wilson Superintendent's View.

S. C. Frazee, superintendent of Wilson & Company, states that "There must be a considerable number of men in the meat packing industry who would like to know how to go about qualifying for the position of plant superintendent. Here is their opportunity to learn just what the duties and problems of a plant superintendent are, and how they are handled. These matters will be discussed by men who are well qualified to help the student who is anxious to get ahead. While the course can not

(Continued on page 46.)

Schedule of Evening Courses, 1923-24, Institute of Meat Packing

Autumn Quarter

Monday Economics of Packing.

Tuesday Superintendency.

Wednesday Accounting.

Thursday Science in the Packing Industry.

Winter Quarter

Economics of Packing.

Superintendency.

Accounting.

Meat Packing Operations (A).

Spring Quarter

Marketing of Meat Products.

Packinghouse Finance.

Accounting.

Meat Packing Operations (B).

Western Packers Complete Rate Testimony

With practically all the testimony of the western packers placed in the record, hearings in the packing house cases at Chicago before Examiners Hillyer and Stiles were adjourned September 20, to be reopened at New York October 3. The testimony so far, with the exceptions of three witnesses for the livestock interests, has been solely for the complainant western packers. The carrier evidence is to be presented at New York, together with that of the eastern packers and other interveners.

Examiner Hillyer estimated that the New York hearing would consume at least two weeks and announced the following order of procedure: 1, Filing of supplemental exhibits developed in the Chicago testimony; 2, cross-examination and redirect testimony of W. W. Manker for Armour and Company; 3, hearing of the complaint of the Independent Packers' Traffic Association; 4, testimony of carriers; 5, testimony of other defendants and interveners; 6, testimony of New England packers; 7, rebuttal. The hearing at Omaha on October 22 will be for the purpose of further examination of the rate situation west of the Mississippi.

With the positions of the complainants in the record it becomes evident that a graduated series of demands have been placed before the Commission that will offer a wide range of choice should the Commission feel the necessity for an alteration of the rates.

The most drastic proposal is that of John Morell and Company and the interior Iowa packers and, in descending order of the amount of change asked follow the proposals of Cudahy, Armour, and Wilson, with Swift and Company taking the position that they offer no proposal, but stand ready to accept whatever the Commission finds necessary as indicated by the record.

There are numerous differences, however, among these packers with regard to the adjustments between the several originating territories and the opinion was current that it would be impossible to find solution that would come close to satisfying the demands of a large majority.

Change, But Not Livestock Rate.

The only point of universal agreement was that there should be a readjustment and that it should not be made by changing the livestock rates. None of the complaints made any attack on these rates, although much of the testimony of the western packers indicated that they would like very much to have it.

Briefly summarized, the Morrell position is that the present rates on meat and packing-house products should be made 75 per cent of the livestock rates instead of 30½ cents higher, as they are at present.

The Cudahy position is that the fresh meat rates should be made the same as the livestock rate, while the rates on cured meats and packing house products should be made somewhat below the livestock level; Cudahy also takes the position that the Missouri River and Iowa proportionals should be brought in line.

Armour asks for a 14½-cent spread in place of the present spread of 30½ cents,

the change to be made by a reduction of the fresh meat rates. Chicago would be used as a 100 per cent point in applying this spread to other points of origin using the usual percentage differences. Armour also asks that the same fifth class rating be granted on cured meats loose as is granted on cured meats packed. In these contentions the Armour position is supported by Kingan and Company. Armour and Company also attacks the adjustment as between St. Paul and interior Iowa points and asks for the establishment of proportionals from St. Paul to eliminate the discrimination.

Wilson and Company ask for a readjust-

ment on the basis of 52½ cents for livestock, 56½ cents for packing-house products, both packed and loose, and 75½ cents for fresh meat; they also ask that the adjustment be kept on a money basis rather than on percentage differences. Wilson also attacked the Missouri River proportionals, asking that they be lined up with the interior Iowa rates.

Swift and Company, with interests in both the East and the West, made no suggestion except that the Missouri River adjustment be made.

With the positions of the western packers disclosed as making no direct attack on the livestock rates, much of the apprehension of the farmers has been allayed and, following the presentation of the carriers' case, it is expected that they may simply adopt a supporting position. It is also considered likely that other interveners may follow suit at New York.

September Meat Trade Broad But Cuts Price

A broad demand for meat, both at home and abroad, has characterized the trade during the last month and at the present time. During the last part of the month, however, supplies were rather large and the weather somewhat unseasonable, with the result that the wholesale prices of fresh beef and pork declined substantially, according to the Bureau of Public Relations of the Institute of American Meat Packers.

Although the wholesale prices of all smoked meats are at relatively low levels, notwithstanding the heavy demand, the prices of smoked picnics and standard bacon represent unusual bargains at the present time. Picnics of medium average weights are selling at wholesale at less than half the price of fancy hams, and are about 25 per cent lower than the average of the similar period for the last three years. Standard bacon also is selling at wholesale about 20 per cent lower than the three-year average.

Export Trade Fairly Good.

With the exception of the trade with the United Kingdom, the export business was fairly satisfactory. The English have not shown much disposition to buy beyond their immediate requirements. During the latter part of the month, the wholesale prices of practically all kinds of meats in English markets declined. The lard market during the entire month was considerably below parity with the market here.

Stocks of bacon, hams, and shoulders at Liverpool at the end of the month showed an increase as compared with the previous month.

The trade with the continental countries was good, especially in the case of Germany, which bought relatively large quantities of lard and dry salt meats, particularly fat backs. There was a good demand from the Scandinavian countries for short clears and short clear backs, and France bought lard, bellies, and fat backs. Some observers state that they have noticed a growing demand from continental countries for lower-priced fat cuts such as plates and butts.

Although the foreign demand has been good, it has been irregular—excellent one week and slow the next. This probably is due to the exchange situation and financial conditions.

Pork Trade Unusually Large.

The volume of pork products distributed during the last month was large for this season of the year.

Fresh pork prices reached comparatively high levels during the first part of the

month, owing to the brisk demand, but declined substantially during the last two weeks. The volume of the lard trade was good, and stocks declined considerably.

The trade in smoked meats was large, and wholesale prices remained about steady.

With an improved demand for dry salt meats, both at home and abroad, stocks of these meats in storage decreased substantially. Considerable quantities of dry salt meats are being consumed in the South. The fact that the cotton crop is fair this year, with good prices, is interpreted in some quarters as a probable favorable factor in the dry salt trade during coming weeks.

Cash sales in carload lots of sweet pickled hams and other sweet pickled products have been effected at somewhat lower figures. However, it is thought that sweet pickled meats, owing to the continued heavy consumption of hams, picnics, and bacon, and the declining stocks, are in a fundamentally strong position at present.

Receipts of live hogs continued heavy, receipts at twenty leading markets during the month showing an increase of more than 20 per cent, as compared with the same month of 1922.

Many of the hogs received were light animals that had been on pasture, and some of the heavy hogs showed a lack of grain finish. These animals yield a relatively low percentage of products which will not bring as high prices as meat from hogs which have been fed on grain. Many observers believe that the best interest of producers would be served if these light, unfinished hogs were to be held back for grain feeding and marketed when finished.

Beef Slump at Month End.

Receipts of cattle were liberal and the market was generally steady during the first part of the month but slumped sharply during the latter part, following the downward trend of dressed beef prices in the East. Stockers and feeders were generally steady but declined slightly during the latter part of the month.

The substantial decline which occurred in the dressed beef market probably was due to a number of factors, such as the unseasonable weather, religious holidays, and a relatively large supply of products. Forequarters showed increasing strength during most of the month.

The hide market was generally steady, with a good demand. Stocks are sold closely up to production.

Under a heavy run of sheep and lambs which arrived about the middle of the month, prices declined rapidly, following a very severe decline in the eastern dressed market.

The wool market showed slight activity, but prices were about steady as compared with the previous month.

Real, Plain Truth!

You may not believe it, but a little book might save you a lot of money in your tankhouse.

We are just wondering if you know how much grease you are giving away with every ton of your tankage.

DO YOU KNOW?

How Much Grease Should There Be in the Tankage in a Well-Conducted Plant?

We know that the majority of packers give away from 50 to 200 pounds of grease with every ton of tankage. Are packers really so good-hearted—or don't they know?

What Should Be the Percentage of Grease in Your Tankage? How can you keep your tankhouse men from being so charitable and giving away a lot of this valuable product?

Read "THE PACKERS' ENCYCLOPEDIA" — spend \$12.00, and it will mean thousands of dollars in your pocket.



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Beef Cooling
Beef Grading
Beef Loading
Handling of Beef for Export
Beef Cutting and Boning
Plate Beef
Mess Beef
Curing Barreled Beef
Manufacture of Dried Beef
Handling Beef Offal
Handling and Grading Beef Casings
Handling Miscellaneous Meats
Manufacture of Beef Extract
Manufacture of Oleo Products
Tallow
Handling of Hides

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Hog Cooling
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Edible Hog Offal or Miscellaneous Meats
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Industrial Relations

Under this heading will appear from week to week interesting information concerning the relations of employer and employee in the meat packing industry. The Committee on Industrial Relations of the Institute of American Meat Packers is actively at work in this field, and will be glad to receive suggestions or inquiries from packers and others. Communications should be addressed to the Institute at 509 South Wabash Ave., Chicago, Ill.

EMPLOYEE ASSEMBLY GETS RESULTS

That employee representation has had very beneficial results in the packing industry has been shown by a record made of the cases handled by the various employee representation plan assemblies in eighteen plants of Swift & Company, covering the period of approximately two years, during which the plan has been in actual operation, shows that there have been 865 matters of various kinds handled.

In addition to those listed there have been many matters handled by mutual agreement in the initial stages provided by the plan of which no record has been made.

68% for Employees.

Of the 865 cases handled, which actually reached the employee representatives in the committees and the assembly, 588, or 68%, were decided in favor of the employees.

It is interesting to note that the joint representatives in the various voting divisions handled by mutual agreement and to the satisfaction of all involved 482 cases, or 56%, of the total of 865. Sixteen cases were withdrawn by the employees concerned after the full facts were brought out. Eight cases were settled to the satisfaction of all concerned on a compromise basis, and only ten cases out of 865 are pending settlement.

Comforts Secured.

Out of the total number handled at all the plants 18%, or 155, have to do with various kinds of accommodations for employees and an equal proportion related to the health and comfort of the employees.

Forty-seven constructive suggestions for the improvement of Swift & Company's service to the public and economic handling of the operations of the plant were made by the employee representatives.

Following is the compilation of cases showing the activities of the assemblies and indicating an increased interest in the plan and confidence on the part of the employees in its value to them as well as to the management.

Nature of Case	Cumulative
Accommodation for Employees.....	155
Health and Comfort	160
Safety	39
Recreation	7
Restaurant	3
Workmen's Compensation.....	7
Sickness and Accident.....	6
Employees' Benefit Association.....	9
Changes in Operation of Plan.....	4
Constructive Suggestions for Improvement of the Service	47
Machinery and Equipment	11
Personal Disputes between Employees.	17
Personal Disputes with Foremen....	26
Plant Practice Protests	167
General Wage Changes	24
Individual Wage Changes	115
General Working Hours Adjustment.	17
Individual Working Hours Adjustment	44
Absenteeism and Tardiness	7
	865

Method of Handling

Handled by Joint Representatives in Voting Divisions	482
Handled by Committee No. 2.....	139
Handled by Committee No. 3.....	68
Handled by Full Assembly.....	176
	865

Final Disposition

In favor of Employees	588
In favor of Management.....	243
Withdrawn	16
Compromise	8
Pending	10
	865

TRADE GLEANINGS.

The slaughterhouse of Arthur Davis, Barry, Ill., was destroyed by fire recently.

Roger P. Smith has plans for the construction of a new sausage factory on West 15th street, Hazelton, Pa.

Kingan & Company have recently moved into their new branch at Governor and Whiting streets, Tampa, Fla.

The plant of the Cudahy Packing Co., Omaha, Neb., recently suffered a loss by fire which, however, was not large.

The United Home Dressed Meat Co., Altoona, Pa., was damaged recently by fire but operations were not stopped.

The Lamesa Cotton Oil Co., Lamesa, Tex., has been incorporated with a capital of \$25,000 by O. W. Jones, J. P. Cole and others.

The East Side Packing Co., East St. Louis, Ill., recently sustained a small loss by fire in its smokehouse. The loss is covered by insurance.

The Anderson Cotton Oil Co., Anderson, S. C., has been incorporated with a capital of \$50,000 with W. G. Gilmer as president and J. F. Shamute as secretary.

The Tri-City Packing Co., St. Louis and Collins avenue, East St. Louis, Ill., has been incorporated by J. H. McRoberts, George A. Sanford and T. G. Potts.

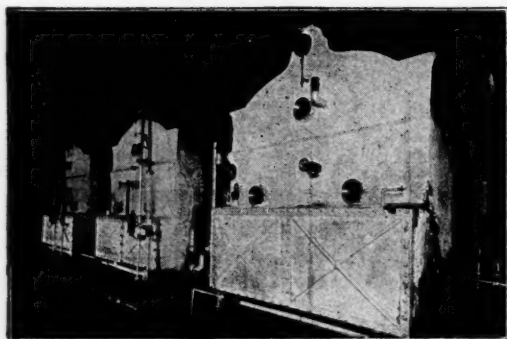
The Dorman Brokerage Co. has succeeded Dorman & Waechter at 706 Wabash Building, Pittsburgh, Pa. Mr. C. E. Dorman is one of the best-known packing-house men in the East.

The Rath Packing Co., Waterloo, Ia., recently sustained a loss to their new plant which is under construction. Only rapid and efficient work on the part of the fire force prevented serious damage.

ARMOUR-MORRIS MERGER HEARING.

A further hearing on the complaint of the Secretary of Agriculture against the Armour-Morris meat packing merger is announced to begin at 10:30 a. m., October 16, 1923, in the offices of the Packers and Stockyards Administration at Washington. It is expected that during this hearing the introduction of the Government's evidence will be concluded. Taking of evidence for the respondents will begin on a date to be announced following this hearing.

Turning Waste Into Profit



In many packing plants, both large and small, Swenson Evaporators are turning waste into profit by recovering the fertilizer contained in tankwater.

A Swenson Unit, operated by exhaust steam, soon pays for itself in fertilizer saved.

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THE NATIONAL PROVISIONER Chicago and New York

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Meat Packers' Trade and
Supply Association

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Three Fundamentals of Packing

Buy right, make right and sell right—the
fundamentals of meat packing—were the
main divisions of the discussion at the
eighteenth annual convention of the Insti-
tute of American Meat Packers. If these
are adhered to then the packing industry
would be on a sound manufacturing basis.

In buying there ought to be a definite
market in view. Unintelligent buying has
cost the packing industry a great deal of
money during the last few years. This
buying of livestock was unintelligent be-
cause packers had a wrong idea about the
consumption of their finished products.
They had the idea that all that was neces-
sary was to buy all the livestock in sight
because the public would be sure to eat
all the meat produced. But this is not
true, for the public will and can only buy
what its buying power will permit it to
buy.

Having bought right the next fundamen-
tal is to make right. A packing plant
should have uniform products, definite
costs, a standardized volume and quality.
This is difficult in the packing business be-
cause of the lack of uniformity in quality
of the raw material and the infinite va-
riety of the products. But it can be done.
It simply means attention to every detail
all the way along.

But the third fundamental requires just
as much attention as the others. And less
has been done to systematize selling the
product than in buying and manufacturing.
The packers must become more skilled
salesmen than they are at present.

But more than that. The packer em-
ployer is judged by his salesmen. If they
are competent, then satisfactory volume
is assured. Customers are likewise sure
of adequate service. In order to have
competent salesmen a packer must train
them by posting them thoroughly on his
products, stocks and prices and see that
they figure their tonnage and cost to sell
efficiently.

Salesmen should understand the cost of
handling an order, including in this cost
all items necessary. Salesmen should also
be trained to beware of taking orders from
irresponsible C. O. D. buyers. They should
learn finally to work closely with the
credit department.

If these fundamentals of meat packing
continue to be tackled as energetically as
they have in the last year, it ought not to
be long before there will be no need for
discussion of the question, "What's the
Matter with the Packing Business?"

Putting the Turn in Turnover

It doesn't make any difference how much
profit there is on the meat products sold

by any retailer as long as they do not
sell. This stands true for any line of
goods, but is particularly important for
the meat retailer to understand. Dealing
in a perishable commodity, he must sell
and sell quickly in order to assure himself
a profit.

As one writer has put it, a brand of
sausage on which you have a mark up that
doubles your money in theory does not
put even its cost into the cash register
until you sell the goods.

Again, it is a pretty safe assertion that
the larger the profit the slower the turn-
over. When you ask a larger profit on
any line of goods you slow down the sale
of those goods. In the meat business the
profit is so small that it is absolutely
necessary to have a quick turnover. One
way to gain this is to handle the line that
moves with the least push, that moves
because the public is pulling it from in
front of the counter while the retailer
pushes it from behind.

In a recent study of the cost of doing
business in the meat trade Professor Hor-
ace Secrist, Director of the Bureau of Busi-
ness Research of Northwestern University,
pointed out that stores making a profit for
the most part turned their stocks about
once every four days. All this shows the
necessity of putting the turn in turnover
in order to make a success of the meat
business.

Stop Those Small Leaks!

"Nothing is wasted in the packing-house"
is a phrase spoken thousands of times
every month by people in this country,
both inside and outside the packing indus-
try. But is it true?

The fact is, however, that recent studies
have shown that the waste in operating
expenses in the plants, offices and branch
houses of the packers of the United States
amount to millions of dollars annually.
Yet because each of these leaks is very
small in itself it is not noticed.

The smallness of each leak really means
that it would not take great thoughtfulness
and care on the part of every employe
to stop it. The problem is to get the
employe to realize that each such tiny leak
is worth consideration.

For example, long distance telephone
calls can often be eliminated where they
are not absolutely necessary. In the same
way use of special delivery letters instead
of telegrams, closer supervision of automo-
bile equipment, care in handling hog fat,
refrigerator doors, co-operation in the use
of steam between departmental foremen
and employes, and all would result in
saving expense. Every packer might well
impress this on his employes.

PRACTICAL POINTS FOR THE TRADE

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Making Minced Ham

Old-time sausage-makers have not been any too ready to reveal the methods they used, especially in the mixing of the meats and the use of spices. They kept their formulas to themselves, and neither employer nor assistant got any more insight into methods than could be helped.

This has not encouraged young men to learn the business, and may be one of the reasons for the scarcity of sausage-makers today.

A young man working in a sausage plant in the East is ambitious to learn the best methods in sausage-making and to make good product. He is working under an old German foreman who refuses to tell him anything more about the business than is necessary to get the work done.

The assistant is determined to learn, however. He reads the sausage information published every week in THE NATIONAL PROVISIONER, and he is ready to ask questions and try out the results. In a recent letter he says:

Editor The National Provisioner:
I will appreciate your telling me the best spices to use in frankfurts, plain meat loaf and minced ham.

I am working under an old German sausage-maker and I saw what he used in minced ham, including coriander, white pepper and paprika. While it has a good flavor, it does not taste like the minced ham of the best makers.

I would also like to ask if too hot beef in minced ham will cause it to draw water. Sometimes when taken from the cook-box the hot water flies all over, and I would like to know the cause of it.

I am not like the fellow you mention in your magazine, who knows it all. I am anxious to learn, and realize that I have lots to learn.

This young man is on the right track, as the spices used by the old sausage-maker are not at all suitable for minced ham. Some day this young man may develop into a first-class sausage-maker, as he seems to detect the difference in the spice formulas between first-class product and that which is not.

All that is required in minced ham is 4 oz. of pepper to each hundredweight of sausage, but the meat must be cured for minced ham, and the cure should contain the following ingredients:

Curing the Sausage Meat.

To 180 lbs. meat use 5 lbs. salt, 1 lb.

sugar, 6 oz. nitrate of soda or saltpetre, and 1 gal. No. 2 ham pickle (50° strength).

Grind the meat through the 1-inch plate of hasher; then weigh off 180 lbs. of meat and put in mixing machine, adding the dry cure ingredients as specified (with the exception of No. 2 ham pickle) and mix for about three minutes.

Then put the meat in a barrel and pour the one gallon of No. 2 ham pickle over it. Do not pack the meat any more than is absolutely necessary.

Cure in open barrels at a temperature of 36° to 40° for five to seven days.

If, for any reason, the meat is not used within the above specified time, it is advisable to put a tight head in the barrel to check the cure, as meat after reaching cured age has a natural tendency to deteriorate.

When using the cured product, some classes of trade demand very little salt, while others like a little more. As a rule packers use all the salt the product will stand, for the reason that the sausage is shipped considerable distances to their branch houses, which are their distributing points, and the product must have as much salt as possible to carry. But if they are selling to the trade direct and doing a local business, it is advisable for them to use about 10 lbs. of fresh beef trimmings or fresh pork trimmings to

each 100 lbs. of meat chopped, which will reduce the saltage and produces a very mild flavor.

Hot Beef in Minced Ham.

Answering the question regarding hot beef in minced ham:

To obtain the best results, bone the hot beef and cut up in small pieces and immediately grind through the hasher. As soon as the meat is ground, weigh off in 100 lb. lots of hot ground beef and put in silent cutter, adding 2 lbs salt, and gradually add upwards of 100 lbs. crushed ice to each hundredweight of hot beef, providing it is good corn-fed bull meat. If it is cow meat, then the hot meat will not absorb much over half its weight in water.

After the meat is chopped to a fine consistency, put in a cooler to chill overnight before using, and do not put too much hot meat in the truck to cool as it is apt to become gassy. As the meat begins to chill make a ditch through the center so the cold air will penetrate and thoroughly chill.

The following day the meat is chilled and ready to be used in the manufacture of minced ham, adding the balance of meat formula, also 4 oz. pepper, 8 oz. granulated sugar and 3 oz. nitrate of soda or saltpetre per hundredweight of beef from the previous day's cutting.

Following are formulas for the three products which this inquirer mentions:

Frankfurt Sausage.

To 100 lbs of meats use:

Spices—3 lbs. salt, 6 oz. ground white pepper, 2 oz. nitrate of soda or saltpetre, 2 oz. ground coriander, 1 oz. ground nutmeg or mace, 8 oz. granulated sugar.

Cereal is optional.

Meat Loaf.

To 100 lbs. of meats use:

Spices—3 lbs. salt, 4 oz. granulated sugar, 2 oz. nitrate of soda or saltpetre, 5 oz. ground white pepper, 2 oz. ground nutmeg, 1 oz. rubbed sage, 2 lbs. onions, peeled, 5 lbs. cereal, 5 lbs. cracker meal.

Minced Ham.

To 100 lbs. of meats use spices as stated in this article.

WANTED: A SUPERINTENDENT.

Packers who are seeking to strengthen their operating departments will find this a splendid time to do so. Not in years have so many high-class men been available, and at reasonable terms. Try a "Want" ad. in THE NATIONAL PROVISIONER and see what quick results you get.

Smoking Bacon and Hams

Many inquiries have been received by THE NATIONAL PROVISIONER on the subject of smoking methods for cured meats. In the issue of August 18 full directions for soaking and smoking S. P. meats were published, together with a summer smoking schedule for all products, giving hours in smoke and approximate shrinkage. A table of practice in wrapping meats also was given.

If you did not see this article—if not, why not?—write to THE NATIONAL PROVISIONER, Old Colony Bldg, Chicago, and get a copy of it.

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Losses on Pork Tongues

Here is a story of losses on pork tongues due to careless handling. It is so typical of the way packers' money is lost by careless employees that it should be read by everyone who has anything to do with the handling of the product.

Editor The National Provisioner:

There has been a constant demand for S. P. pork tongues, both in the United States and for export, and selling prices have been very satisfactory in comparison with the prices of other pork cuts. But there is, however, a great variation in the way in which the tongues are handled and cured.

Dumped on Sausage Department.

There was a case not long ago where a sausage room at a certain plant absorbed the full production of pork tongues. The result was that very little attention was given to the handling of pork tongues, as the sentiment in most plants has been that "anything is good enough for the sausage department."

Faults in Handling.—The tonguer on the killing floor was scoring as high as 30 per cent of the tongues in removing them from the head, and they did not use the necessary precautions in washing the tongues under a spray of warm water to remove the slime. Furthermore, they did not place the tongues in ice water to chill after being slined. The chilling was handled fairly well, but tongues handled under these conditions do not come out of cure as bright and sweet as they would had they been properly handled.

The volume of sausage did not increase in proportion to the increased kill of hogs, and the result was that they finally discovered that they had about 400 tierces of pork tongues on hand, with no prospects whatever of using them through the sausage room channel.

"Stuck" with Old and Low Grade Stock.—When they decided they must dispose of their stock of tongues they found that they ran as high as 100 days of age in

The Observer

This corner of the "Practical Points for the Trade" page belongs to THE MAN WHO SEES THINGS.

Here each week or so he will tell about something he has seen that is worth while describing for the benefit of others.

Or it may be something he has done himself that he thinks somebody else would like to know about.

Perhaps it is a "Don't," something he thinks has been done wrong and should be avoided by others.

Watch this corner!

cure. The minimum pickling age for curing purposes is 30 days, and 45 days is the maximum.

An Expensive Retrimming Process.

The tongues could not be sold on account of the high percentage of scores, irregular and rough trim, and it was finally decided to retrim the entire stock of cured pork tongues and at the same time throw out the scored tongues which were unsalable.

Labor Cost to Retrim.—This involved a vast amount of labor. It was necessary to transfer each tierce of tongues from the curing cellar up to a suitable room which was provided with trimming bench and well lighted.

It required about one week's time, and I counted as high as 60 knife men trimming at times, and at least six inspectors, as the scored tongues were thrown into one truck and the No. 1 tongues into another truck after they had been properly trimmed.

In addition to the expenses outlined, there was a further labor charge for cooperation in opening and closing tierces.

Sold at a Sacrifice.—When the stock had been overhauled they had about 20 tierces of tongue trimmings removed from the tongue gullets, and upwards of 30 tierces of scored tongues.

It was necessary to sell the retrimmed tongues at a sacrifice, due to the fact that the largest portion of the tongues were over the maximum age for canning purposes.

This simply goes to show that packers should use every precaution in properly

handling pork tongues, from the time they are removed from the head until they reach cured age. And in case the sausage department is unable to absorb their full production, they are then in a position to ship a No. 1 article when sold, and at the same time their sausage department would have the benefit of using a standard article instead of using product that had been handled in a haphazard manner.

There is no reason why scored pork tongues should exceed 3 per cent at any packing plant.

Another Costly Mistake.

Another case of pork tongues that came directly under my notice was where they were delivered direct from the killing floor to the sausage room, and after being trimmed and prepared for curing in the sausage room they were delivered to the curing cellar by one of the laborers.

Used Wrong Pickle.—At this particular plant they aim to use a ham pickle for curing pork tongues, but in some manner the laborer from the sausage room had been misguided, and he had been using the plain pumping pickle for pork tongues.

When they discovered this fact they had accumulated almost a carload of pork tongues. As there was no sugar, nitrate of soda or saltpetre in the curing pickle, the tongues did not develop any color whatever but, on the contrary, when cooked out were a uniform black color on the inside.

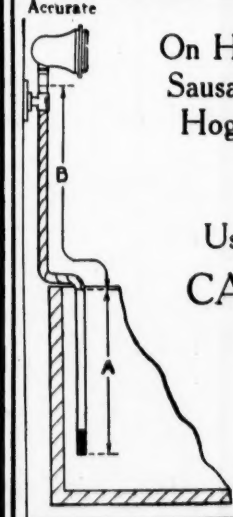
Used Up in Sausage.—This stock was consumed in the sausage department and handled in the following manner:

The tongues were cooked in the same pickle they were cured in, adding 8 oz. sugar and 4 oz. saltpetre or nitrate of soda to each 100 lbs. of tongues in the cook water. After cooking, the tongues were placed in a vat of ham pickle and agitated or stirred daily. The result was that the tongues finally developed a fair color.

This is just another illustration of "sending a boy to the mill." It resulted in numerous complaints, and was the direct cause of losing their sales on blood tongue sausage and jellied pork tongues, and which they had to struggle hard to regain after they had overcome the difficulty in handling.

Yours truly,
THE OBSERVER.

Accurate




On Ham Boilers
Sausage Kettles
Hog Scalders

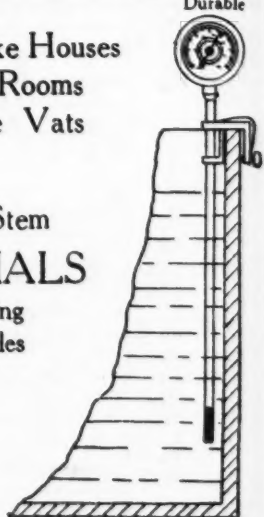
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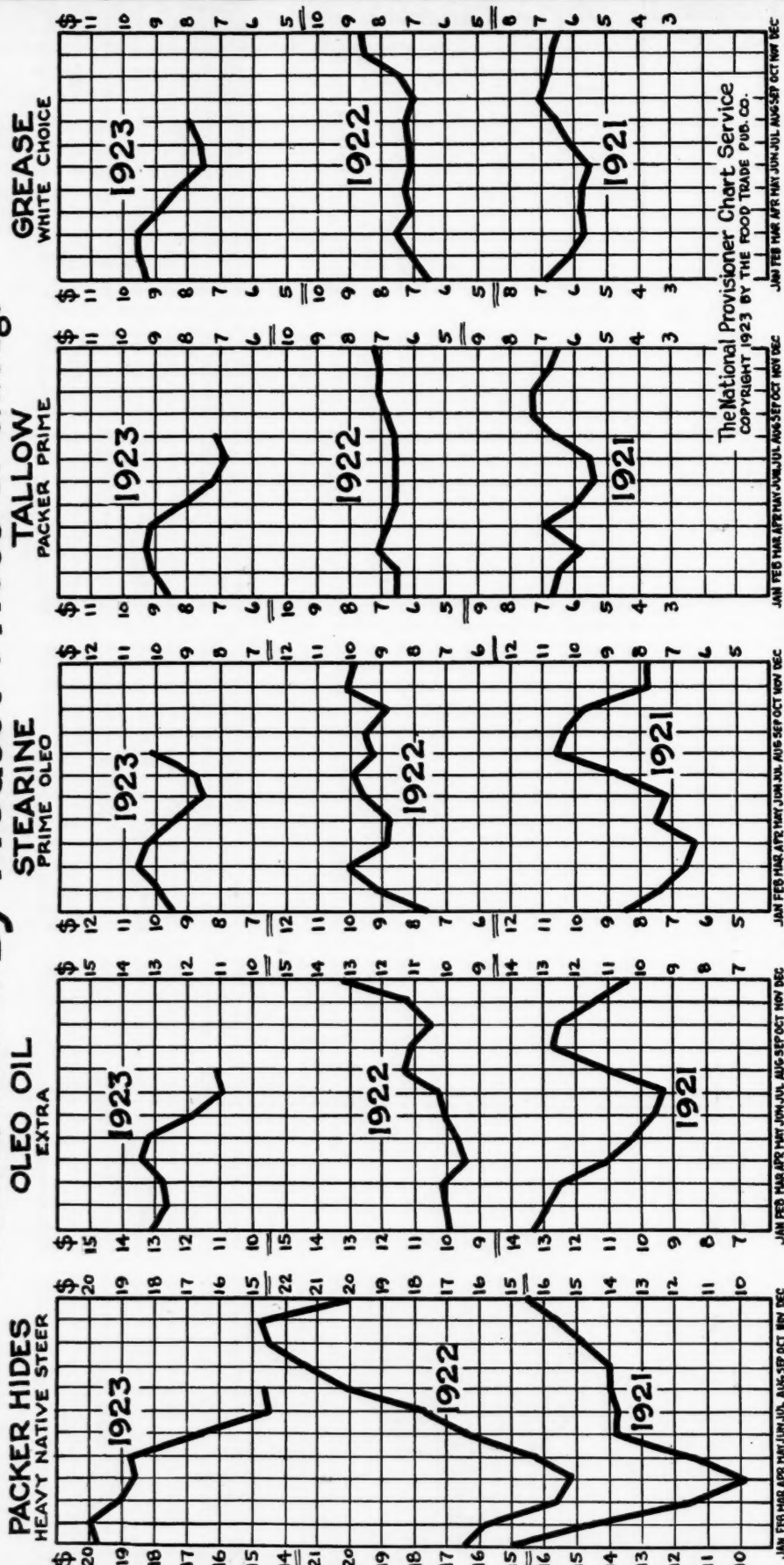
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Seasonal Trend in By-Product Prices at Chicago



This chart in THE NATIONAL PROVISIONER MARKET SERVICE shows an upturn in prices of principal by-products here charted, including packer hides, oleo oil, stearine, tallow and grease. In the last few weeks prices have become easier, but the lines indicate the trend up to the present.

Heavy native steer hides have showed an increase in the last few weeks, due to better quality and a better feeling in leather circles. The reason for the slump in prices from November, 1922, to July, 1923, was in general the poor leather business and the fact that there was no export trade. It is probable, according to some experts, that there will be a price relapse again in December.

Oleo oil, while a little easier in the few weeks, has had an increase due to a better export business in lard and in white grease. There has not been much increase in business in the domestic market. Stearine has gone up in sympathy with cottonseed oil and lard. Tallow and grease have both increased in price, due to the heavy exports. This has reacted on the domestic demand, which is still holding up.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Product Firm—Eggs Lower—Some Increased Pressure of Livestock—Product Stocks Decrease.

The product stocks at Chicago for October 1st showed a decided decrease, both in lard and in meats, the decrease in lard being 25,000,000 lbs., with the total only about the same as last year, while the total stock of meats decreased 23,000,000 lbs., leaving the total a little larger than last year. This steady decrease in product, with the continuation of liberal packing, has had a very decided influence on the market and market sentiment. Packing returns have increased to a certain extent over last year, and there was every ground for expecting an increase in total stocks on hand.

Comparative Chicago Stocks.

The comparative figures for the Chicago stocks for the end of September, 1923, follow:

	Sept. 30, 1923.	Aug. 31, 1923.	Sept. 30, 1922.
Pork, cont.	2,483	3,405	500
Lard, cont.	34,011,984	57,701,126	33,340,383
Lard, other	3,080,899	4,541,687	3,563,878
Lard, total	37,092,883	62,242,813	36,904,241
Short ribs	2,121,951	4,709,053	1,311,175
Total cut meats	108,711,888	131,081,039	83,496,610

The packing returns for the week ended with last Saturday showed a total at all

Western points of 682,000, against 544,000 a year ago, and since March 1 the total has been 23,061,000, against 17,739,000 last year. Hog receipts at the seven principal points for the past week were 525,000, against 381,000 last year, and sheep receipts 381,000, against 286,000.

Under this condition of heavy movement it has not been at all surprising that there was a material reaction in the price of hogs. On September 1st, hogs sold at 8.70c average, and the early part of this week the market was down over \$1 per hundred.

Lower Hogs But Product Same.

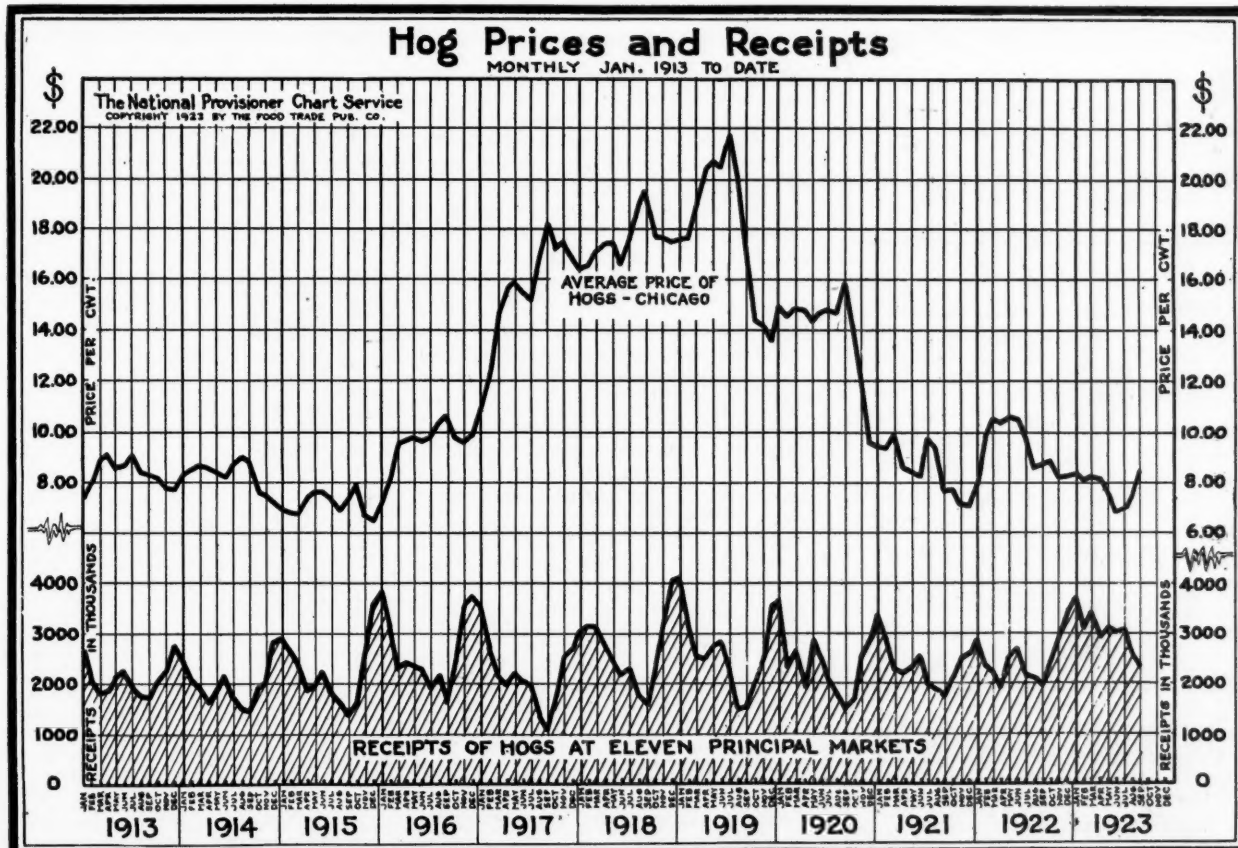
During this same time the average price of lard has advanced slightly and the price of ribs has been maintained at about the same price as on September 1. This decline in the price of live hogs and maintenance of product prices has of course meant greatly increased packing returns. As shown by the statement of the Chicago stocks, the movement into distribution has exceeded the production both in meats and lard, which would seemingly warrant the maintained price of product, and also that this strength in product should be reflected back into the price of the hog.

The advance in the price of corn has of course meant increasing feeding costs for all livestock. With old corn selling at 95c to over \$1 in the Chicago market, and from \$1.10 to \$1.16 in Eastern markets, and new corn selling for the December delivery at 76c a bushel, the price of hogs on the present level of about 7½c a pound appears to be out of line with the production costs. The hog corn ratio continues distinctly unsatisfactory compared with last year and the previous year, but the price of cattle and sheep helped to offset the hog position.

Livestock Receipts and Slaughters.

The Government report of livestock receipts for the month of August makes the total hog receipts 3,714,000 at the principal markets, against 3,037,000 last year, and the local slaughter 2,283,000, against 1,976,000. For eight months the receipts have been 35,666,000, against 27,898,000 last year, and the local slaughter 23,191,000, against 18,181,000.

During that time the slaughter of cattle has been 8,428,000 compared with 7,893,000 a year ago. Slaughter of sheep has fallen off a little with the total 6,783,000, against 6,896,000 last year. In view of the



While hog prices for September went up, a decline of \$1 from the average of \$8.70 took place in the first week of October. Product prices have continued steady.

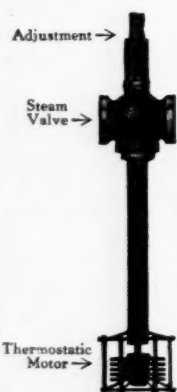
Have You Stopped This Loss In Ham Cooking?

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increase in production a comparison of the stocks on hand on the first of September compared with January 1 is of interest.

The stock of all pork was 752,000,000 lbs., against 570,000,000 lbs. on January 1, although the total number of hogs slaughtered even at the principal markets have increased the product output practically 700,000,000 lbs. The total stock of lard at all points was 116,000,000 lbs., compared with 48,000,000 lbs. on January 1, a gain of 68,000,000 lbs., while the production at the leading markets alone was greatly in excess of this increase in the stocks.

Exports on a Good Scale.

Exports of product have again been on quite a good scale. For the past week the total shipments of lard were 16,474,000 against 10,026,000 lbs. last year and meats 20,841,000 lbs. against 13,711,000 lbs. last year. The persistent demand for fats from the Continent and meats from the United Kingdom continue to be an outstanding feature in the demand. The movement of fats to Germany continues to show that the things that are needed can be obtained in some way regardless of questions of exchange.

Views as to the action of hog prices and of product prices in the next few weeks seem to be quite divergent. There appears to be an outstanding belief that the hog movement will continue liberal, but this has already had the effect of bringing down the price of hogs 1c a pound, while in the meantime there has been a steady advance in the price of feedstuffs and the price of product has been maintained.

The problem is one which is creating considerable speculation as to whether the price of hogs will be reflected in the price of product, and also tend to have a direct bearing on prices of feedstuffs, or whether the high price of feedstuffs and the position of product bring about a change in the tendency of hog quotations.

Western provision stocks are as follows: All lard Oct. 1, 48,901,000 lbs.; Sept. 1, 79,432,000 lbs.; last year, 47,903,000 lbs. Total cut meats Oct. 1, 251,486,000 lbs., against 314,231,000 lbs. Sept. 1, and 207,817,000 lbs. last year. Decrease in meats for September 62,744,000 lbs.; last year 52,651,000 lbs.

PORK—Demand was fairly good and the market firm with mess at New York \$25.50@26; family \$30@33, and short clears \$25@32. At Chicago mess pork was quoted at \$22.

LARD—Demand good and market strong; prime western New York quoted 13.30@13.40c, middle western 15.13@15.25, refined to the continent 14½c, South American 14¾c, Brazil kegs 15¾c, compound 13½@14c. At Chicago regular lard in round lots was quoted at .20c over Oct., loose lard at .15c over Oct., and leaf lard about .15c over Oct.

BEEF—The market was stronger with demand better; mess at New York \$15@16, family \$18@20, extra India mess \$30@32, No. 1 canned roast beef \$2.35, No. 2 \$4.05, and sweet pickled tongues \$55@65 per bbl., nominal.

SEE PAGE 41 FOR LATER MARKETS.

BRITISH PROVISION MARKET.

(Special Report to The National Provisioner.)

Liverpool, England, Sept. 22, 1923.

There has been a poor trade in American hog products this week, a very quiet feeling prevailing owing to fair arrivals and easier hogs and products in Chicago, and the limited consumptive demand now current.

Prices have been well sustained except for C. bellies which have given way about 3s per cwt., and Wiltshires, which are easier in sympathy with the weak long bacon market. The strike in Denmark has been settled and prices for this cure have again been reduced 6s cwt. this week, and the weakness in this section has helped to discourage trade in American.

Hams continue in slow request and A. C.'s are freely available.

Shoulders receive only limited attention, and in picnics prices now favor the buyers.

Lard is easier on the week in sympathy with the lower c. i. f. rates and trading has been on quiet lines.

STOCKS OF PROVISIONS.

Stocks of provisions at leading centers at the end of September, 1923, with comparisons, are reported officially as follows:

PORK, BBLs.			
	Sept. 30, 1923.	Aug. 31, 1923.	Sept. 30, 1922.
Chicago	23,676	26,206	20,532
Kansas City	3,081	3,209	3,146
Omaha	2,035	2,814	2,063
St. Joseph	573	711	1,825
Milwaukee	2,526	4,673	3,585
Total	31,891	37,613	31,151
LARD, LBS.			
Chicago	37,092,883	62,242,813	36,904,241
Kansas City	2,670,980	4,335,930	1,813,110
Omaha	4,029,066	6,258,749	2,275,206
St. Joseph	1,847,250	403,238	1,058,640
Milwaukee	1,625,960	2,513,926	1,318,250
Total	47,257,139	75,749,656	43,367,347
CUT MEATS, LBS.			
Chicago	108,711,088	131,081,039	83,496,610
Kansas City	36,381,300	47,693,300	32,700,700
Omaha	34,545,906	42,937,276	29,023,556
St. Joseph	17,539,511	22,107,845	19,286,555
Milwaukee	13,352,000	16,037,000	12,579,000
Total	210,529,805	259,856,460	177,005,421

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending Sept. 29, 1923, with comparisons:

PORK, BBLs.			
	Week ended Sept. 23, 1923.	Week ended Sept. 30, 1922.	From Nov. 1, 1922, to Sept. 29, 1923.
United Kingdom	25	240	5,208
Continent	320	143	24,215
So. and Cent. Amer.	490
West Indies	17,776
B. N. A. Colonies	870
Other Countries	290
Total	345	840	48,849
BACON AND HAMS, LBS.			
United Kingdom	13,755,000	10,807,000	525,966,954
Continent	3,345,000	1,775,000	217,721,850
So. and Cent. Amer.	312,700
West Indies	4,147,000
B. N. A. Colonies	164,300
Other Countries	738,400
Total	17,100,000	12,852,000	749,051,204
LARD, LBS.			
United Kingdom	2,776,316	4,276,375	247,500,805
Continent	12,564,912	6,374,058	549,175,659
So. and Cent. Amer.	60,000	2,511,673
West Indies	8,300,000
B. N. A. Colonies	61,000
Other Countries	246,448
Total	15,401,228	10,650,433	807,804,675

RECAPITULATION OF THE WEEK'S EXPORTS.			
From—	Pork, bbls.	Bacon and hams, lbs.	Lard, lbs.
New York	345	5,653,000	9,476,228
Boston	607,000	4,339,000
Philadelphia	28,000
New Orleans	61,000
Montreal	10,840,000	1,498,000
Total, week	345	17,100,000	15,401,228
Previous week	337	17,134,300	15,288,368
Two weeks ago	804	19,851,000	20,141,494
Cor. week, 1922	840	12,852,100	10,600,433

Comparative summary of aggregate exports, in lbs., from Nov. 1, 1922, to Sept. 29, 1923.

	1922-1923.	1921-1922.	Increase.
Pork	9,769,800	7,543,000	2,226,800
Bacon and hams	749,051,204	489,315,577	259,735,627
Lard	807,804,675	554,679,420	253,125,255

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW.—The market the past week has been somewhat quieter; offerings on the decline were noticeably lighter, and the undertone, on the whole, was somewhat steadier. No important transactions were reported, although a little business was on at the ruling levels, but sentiment was inclined to look for a steady market for the time being. At Liverpool there was little change in the situation, with demand fair and Australian fine quoted at 41 shillings and good mixed at 40 shillings.

At the London auction, 1,951 casks were offered, of which 593 casks were sold, good mutton-tallow selling at 42s 9d, and fair mutton at 40s 3d@41s, a decline of 9d@1s, while good beef tallow sold at 42s 6d, or unchanged to a shilling lower, and good mixed beef tallow at 40s 9d@41s 9d, or 9d higher to 9d lower.

At New York special loose was quoted at 7½¢ nominal, extra at 7½¢ nominal, and edible at 9@10¢ nominal. At Chicago packers' No. 1 was 7@7½¢; packers' prime, 7½@8¢, and edible 9½@9¾¢.

STEARINE.—The market was dull and featureless and barely steady, with important interest lacking, and consumers awaiting some further concessions. At New York oleo was quoted at 12½¢ nominal, and at Chicago at 12@12¼¢.

OLEO OIL.—The market was steady with demand reported fair, with extra at New York 13½¢ nominal, medium 11½¢, and lower grades 10½¢. At Chicago extra was quoted at 12@12¼¢.

SEE PAGE 41 FOR LATER MARKETS.

LARD OIL.—The market was moderately active and strong, influenced materially by the strength in pure lard, and with some improvement in demand. At New York edible was quoted at \$1.10 per gallon, extra winter 12½@12¾¢, extra No. 1 at 11½@12¢, No. 1 at 10½@11¢, and No. 2 at 10½@10¾¢.

NEATSFOOT OIL.—The market was quite steady; while demand was limited, sellers are well booked up, and deliveries against old orders reported quite active. At New York pure was quoted at 13½@14¢, extra at 11@11¼¢, extra No. 1 at 10¢, and cold pressed at 17½@17¾¢.

GREASES.—The market was about a quarter cent lower than a week ago, under pressure to sell, with demand limited and soapers interested only at declines, owing to the weaker feeling in competing oils. At New York yellow and choice house were moderately active with yellow 6½@6¾¢, choice house 6½@6¾¢, white 7½@8¢, and choice white 10¢ nominal. At Chicago brown and house were 5½@6¢, yellow 6@6½¢, white 6½@7½¢, and choice white 9½@9¾¢.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, October 3, 1923.—New York ground tankage for fertilizer purposes sold at \$3.90 and 10c for October shipment and there is some prompt material to be had at \$3.85 and 10c.

Tankage suitable for feeding is quoted

at \$4.00 and 10c and the market is pretty well cleaned out of spot stocks.

The local importers of tankage and blood have raised their views as to price on South American material and the price today is \$4.10 for the blood and about the same for the tankage c. i. f. Atlantic ports.

The demand for cracklings have fallen off a little because the buyers in many instances will not pay the present asking prices. Last sales of 50 per cent hard pressed beef were at \$1.32½ and the 60 per cent grade at \$1.45 f. o. b. New York.

Nitrate of soda is steady.

Sulphate of ammonia is weak.

MEAT INSPECTION CHANGES.

Recent changes in the federal meat inspection directory of official establishments are reported by the U. S. Bureau of Animal Industry as follows:

Meat Inspection Granted.—*Armour & Co., Union Stockyards, Chicago, Ill., and the Anglo-American Provision Co., the Colorado Packing & Provision Co., Fairbank Canning Co., Fowler Packing Co., Friedman Manufacturing Co., German-

American Provision Co. (Chicago, Ill.), Halstead & Co., Hammond Packing Co., Liebig's Extract of Beef Co., Morris & Co., New York Butchers' Dressed Meat Co., the North American Provision Co., Prairie State Packing Co., James Wright & Co., the Cudahy Packing Co., 23 West Calhoun street, Memphis, Tenn., the Great Atlantic & Pacific Tea Co., 643 Elmwood avenue, Providence, R. I.

MARKET HOGS BY AIRPLANE.

For the first time in the history of the country, the airplane was used recently in transporting livestock from the territory tributary to the Omaha market.

The consignment consisted of five shoats weighing around 150 pounds each, consigned by Peter Parker, Jr., from Dodge County, Nebraska. Pilot Atkinson made the trip with his five passengers from Hooper, Neb., to Fort Crook in forty minutes; the balance of the trip was made by truck.

The hogs were sold on the Omaha market to a feeder, as the weights were light.

Packinghouse By-Products Markets

Blood.

Chicago, October 4, 1923.

Blood is a little lower. Buyers are very indifferent this week. Ground has actually sold this week at \$4.50.

Unit ammonia.
Crushed and unground.....\$4.50@4.50

Digester Hog Tankage Materials.

Digester is away down this week as demand is exceedingly dull. As a result buyers cannot make money on this basis. Raw materials are still considered far too high. The quotations follow:

Unit ammonia.
Ground, 10 to 12% ammonia.....\$4.00@4.25
Unground, 10 to 11% ammonia.....3.75@3.90
Unground, 7 to 9% ammonia.....3.50@3.65

Fertilizer Tankage Materials.

Fertilizer materials are very quiet this week, and it is expected that they will be for some 90 days, as was stated last week.

Unit ammonia.
High grade, ground, 10-11% ammonia...\$3.10@3.25
Lower grade, ground, 6-9% ammonia...2.85@3.00
Medium to high grade, unground.....2.50@2.75
Low grade and country rend., unground. 2.25@2.40
Hoof meal.....3.00@3.10
Liquid stick.....2.75@3.00
Grinding hoofs, pigs' toes, dry.....32.00@36.00

Bone Meals.

As for some time bone meals are dead. The supply is far in excess of the demand.

Per ton.
Raw bone meal.....\$28.00@32.00
Steamed, ground.....22.00@24.00
Steamed, unground.....18.00@20.00

Cracklings.

Cracklings continue about the same as last week. Buyers in the middle west are not as anxious as they are in the east. There have been some resales as last week.

Per ton.
Pork, according to grease and quality...\$95.00@100.00
Beef, according to grease and quality...50.00@60.00

Bones, Horns and Hoofs.

The market continues the same this week as last with prices as follows:

Per ton.
No. 1 horns.....\$275.00@300.00
No. 2 horns.....225.00@250.00
No. 3 horns.....150.00@200.00
Culls.....33.00@35.00
Hoofs, black and striped, unassorted...35.00@35.00
Hoofs, white, unassorted.....45.00@55.00
Round shin bones, unassorted, heavies...85.00@95.00
Round shin bones, unassorted, lights...70.00@80.00
Flat shin bones, unassorted, heavies...65.00@70.00
Flat shin bones, unassorted, lights...55.00@60.00
Thigh bones, unassorted, heavies.....85.00@95.00
Thigh bones, unassorted, lights.....70.00@80.00

Glue and Gelatin Stock.

Jaws, skulls and knuckles sold at \$33 this week. Sinews are quoted at \$16 to \$18, but as high as \$19 is being asked by big packers.

Per ton.
Calf stock.....\$28.00@30.00
Edible pig skin strips.....60.00@65.00
Rejected manufacturing bones.....48.00@50.00
Horn piths.....23.00@25.00
Cattle jaws, skulls and knuckles.....33.00@35.00
Junk and hotel kitchen bones.....24.00@26.00
Sinews, pizzles and hide trimmings.....16.00@18.00

Hog Hair.

Recent quotations follow, per lb., delivered Chicago basis: Field dried, winter, 3c; coil dried, summer, 1½¢; processed, summer, 5c; processed, winter, 6c.

Pig Skin Strips.

Outlet has been narrow at around 5c for No. 1. Demand very narrow.

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Frost-Richie Building
State & Warren Streets

New York Office:
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MEAT EXPORTS IN AUGUST.

Total exports of meat products in August, 1923, were 85,451,260 pounds, valued at \$12,057,073, compared with 66,798,789 pounds valued at \$10,942,162 for August, 1922, according to reports of the U. S. Department of Commerce. For the eight months ended August, 1923, total exports were 659,864,301 pounds, valued at \$96,803,575, compared with 515,060,079 pounds valued at \$88,783,240 for the same period in 1922.

For the month of August, 1923, most individual products have shown an increase over August, 1922. These increases were as follows: Fresh beef, 20,000 lbs. more; fresh pork, 4,000,000 lbs. more; hams and shoulders, 17,000,000 lbs. more; bacon, 400,000 lbs. more; pickled pork, 1,000,000 lbs. more; sausage, 50,000 lbs. more; oleo oil, 2,789,000 lbs. more; lard, 14,851,000 lbs. more; margarin, 230,000 lbs. more. The products showing decreases were pickled beef, canned beef, neutral lard and compound.

For the eight months ended August, 1923, most of the products which showed an increase for the month also showed an increase for the eight months' period. Those which did not were pickled beef, canned beef, oleo oil and compound.

Exports of meat products for the month of August, 1923, with comparisons, are reported officially as follows:

	1922.	1923.
Total meats, lbs.	66,798,789	85,451,260
Value	\$10,942,162	\$12,057,073
Animal oils and fats, value	\$10,794,227	\$12,632,773
Beef, fresh, lbs.	328,428	358,322
Value	\$51,680	\$50,837
Beef, pickled, etc., lbs.	2,621,108	1,550,932
Value	\$228,038	\$147,927
Pork, fresh, lbs.	2,092,509	4,183,316
Value	\$343,876	\$546,773
Hams and shoulders, lbs.	18,761,349	36,190,021
Value	\$3,822,481	\$5,841,167
Bacon, lbs.	32,591,199	33,003,585
Value	\$4,939,380	\$4,079,708
Pork, pickled, lbs.	3,383,745	4,310,722
Value	\$385,499	\$452,015
Beef, canned, lbs.	258,006	91,876
Value	\$88,640	\$22,821
Sausage, lbs.	152,385	202,180
Value	\$50,093	\$59,786
Oleo oil, lbs.	8,185,987	10,974,807
Value	\$902,939	\$1,195,919
Lard, lbs.	68,906,810	\$5,758,033
Value	\$8,407,458	\$9,917,678
Neutral lard, lbs.	1,693,339	1,324,267
Value	\$231,976	\$167,032
Lard compounds (animal fats), lbs.	1,196,229	622,975
Value	\$174,473	\$178,207
Margarine (animal fats), lbs.	57,817	288,631
Value	\$9,068	\$47,672

Exports of meat for the eight months' period ended August, 1923, with comparisons, are officially reported as follows:

	—Months ending August—	
	1922.	1923.
Total meats, lbs.	515,060,079	659,864,301
Value	\$88,783,240	\$96,803,575
Total dairy products, value	\$18,317,246	\$16,553,246
Animal oils and fats, value	\$77,438,346	\$104,600,680
Beef, fresh, lbs.	2,304,378	2,507,215
Value	\$341,105	\$381,762
Beef, pickled, etc., lbs.	17,763,899	14,667,961
Value	\$1,613,012	\$1,531,680
Pork, fresh, lbs.	11,190,622	31,035,324
Value	\$1,769,116	\$4,502,771
Hams and shoulders, lbs.	185,538,418	252,646,208
Value	\$40,115,495	\$40,105,645
Bacon, lbs.	216,884,686	278,789,604
Value	\$32,052,175	\$36,726,198
Pork, pickled, lbs.	23,378,272	26,865,149
Value	\$2,776,246	\$3,150,586
Beef, canned, lbs.	1,820,767	1,323,408
Value	\$609,313	\$383,499
Sausage, lbs.	1,159,301	1,945,403
Value	\$362,847	\$498,556
Oleo oil, lbs.	75,585,661	69,434,123
Value	\$7,820,015	\$8,249,653
Lard, lbs.	498,580,603	702,544,203
Value	\$58,627,692	\$85,445,899
Neutral lard, lbs.	13,142,925	17,394,344
Value	\$1,616,888	\$2,211,867
Lard compounds (animal fats), lbs.	11,306,777	5,175,190
Value	\$1,378,017	\$890,216
Margarine (animal fats), lbs.	1,121,778	1,449,966
Value	\$183,642	\$239,771

AUGUST OLEOMARGARINE OUTPUT.

Official government reports just compiled of the output of oleomargarine for the month of August, 1923, as shown by revenue stamp sales, indicate that the production for that month was 554,057 pounds colored and 17,527,404 pounds uncolored, a total of 18,081,461 pounds. This is 5,465,200 pounds more than the total production for the preceding month, and 6,326,000 pounds less than the same month a year ago. Official figures of oleomargarine production in the United States for the last 13 months are as follows:

	Pounds.
August, 1922	11,754,200
September	16,113,234
October	16,180,332
November	19,805,966
December	19,964,866
January, 1923	20,632,934
February	19,722,206
March	19,722,437
April	18,033,415
May	18,454,498
June	14,260,812
July	12,616,203
August	18,081,461

Forecasts Cotton Yield of 11,015,000 Bales

The crop reporting board of the United States Department of Agriculture, estimates, from the reports of its correspondents and field statisticians, that the condition of the cotton crop on September 25 was 49.5 per cent of normal, as compared with 54.1 on August 25, 1923, 50.0 on September 25, 1922, 42.2 on September 25, 1921, and 57.5 the average on September 25 of the last ten years.

A condition of 49.5 per cent on September 25 forecasts a yield per acre of about 137.7 pounds and a total production of about 11,015,000 bales of 500 pounds gross. The final outturn may be larger or smaller than this amount, according as conditions developing during the remainder of the season prove more or less favorable to the crop than in an average year. Last year the production was 9,761,817 bales, two years ago 7,953,641, three years ago 13,439,603, four years ago 11,420,763, and five years ago 12,040,532 bales. The average production for the five years 1910 to 1914 was 14,259,231 bales, and for 1915 to 1919 the average was 11,481,084 bales. Comparisons by states follow:

	Condition				Production			
	Sept. 25	10-year	Aug. 25	Change between	Forecast	Final 1922		
	1923.	1922.	1923.	Aug. and Sept. 25.	Sept. 25.	(census		
		average.	average.	1923.		ginnings).		
Virginia	32	72	95	-10	48,000	27,000		
North Carolina	64	59	71	-7	87,000	82,000		
South Carolina	53	38	59	-6	783,000	493,000		
Georgia	31	57	42	-11	700,000	715,000		
Florida	20	55	57	-10	13,000	25,000		
Alabama	42	55	52	-10	741,000	823,000		
Mississippi	37	54	56	-4	752,000	989,000		
Louisiana	45	53	54	-6	340,000	343,000		
Texas	56	52	55	-6	4,168,000	3,222,000		
Arkansas	59	57	61	-7	926,000	1,011,000		
Tennessee	47	56	65	-17	340,000	391,000		
Missouri	64	70	67	-3	198,000	149,000		
California	84	80	88	-4	*44,000	128,000		
Arizona	90	80	87	-2	83,000	47,000		
Oklahoma	49	42	56	-6	945,000	627,000		
All other	84	85	88	-4	57,000	19,000		
U. S. total	49.5	50.0	54.1	-4.6	11,015,000	9,762,000		

*About 88,000 bales additional are being grown in lower California (Old Mexico). †Includes about 7,000 bales of the 58,000 bales grown in lower California (Old Mexico). ‡Six-year average. §Including New Mexico.

Note.—Previous Sept. 25 final yields per acre were below the forecast one time, being 5 per cent; six times above, range 1 to 8 per cent. Average 3.8 per cent; one year same as final. Average of last eight years, 2.2 per cent above the average Sept. 25 forecast yield. (Yield equivalent used this month 0.1 per cent below that of this month a year ago.)

MARKET FOR SOAP IN CHINA.

There is a good market in the Canton, China, consular district for American soap. American soap is stocked by practically all of the numerous Chinese dealers who are interested in this line. For the most part, these dealers obtain their supplies from the importers at Hongkong and Shanghai and do not attempt to do business direct with firms in America. However, the department stores and some of the larger concerns at Canton do import direct.

There are many varieties of soap for sale on the local market. A cheap grade of native yellow soap is to be seen in practically all of the shops. This soap is largely the product of local soap factories, of which there are about thirty. The output of these concerns is so small that the by-products are not utilized and are treated as waste. The poorer classes use this soap for laundry and for the toilet.

Glycerine soap, likewise sold at a very low price, is manufactured at Canton and Shanghai. In addition to the native production, American, German, French and Japanese soaps are sold in this district. Very little British soap is imported. A few brands are imported for laundry, but the bulk of the importation from abroad is toilet soap.

America leads as the source of this supply. Toilet soaps of French make are said to be too expensive to find a ready market, while the quality of Japanese-made toilet soap does not satisfy the local public. American predominance in this trade is being threatened by recent importations of German soap.

At present the market is not sufficiently well acquainted with German soap to buy it in any considerable quantities, but local dealers express the opinion that the market for German soap is bound to expand rapidly. The German product is cheaper than the American commodity and is put up in just as attractive a manner. The Chinese, both men and women, are very fond of colored, highly scented soap. A picturesque wrapper and elaborate packing appeal to them.

In making shipment to this district, particular care should be given to packing. Exposure and poor packing cause the labels and wrapping to become discolored and make the product unmarketable.

The Chinese Maritime Customs give the following figures in regard to the importation of soap into Canton:

	—1921—		—1922—	
	Pound.	G\$.	Pound.	G\$.
Soap, bar.....	744,800	31,863	588,126	28,536
	Doz.		Doz.	
Soap, toilet and fancy	62,033	25,817	81,230	42,144

The Revised Import Tariff for the Trade of China gives the import duty on soap as follows:

Soap, household and laundry (Haikwan taels per picul).....66
Soap, toilet and fancy (ad valorem)... 5%
(1 picul is equal to 133½ pounds.)

At present 1 Haikwan tael is equal to U. S. \$0.83.

The usual method of quoting prices in the Canton consular district is c. i. f., and the customary terms of sale are ninety days sight.

COPRA IN THE PHILIPPINES.

The price of copra declined in the Philippines during July one peso per picul for Manila corriente, closing at nine pesos. Parity with American and European markets was almost reached, although further decline is expected to meet greater resistance. The rain has interfered with harvesting. Total Manila receipts approximately 200,000 piculs against 275,000 piculs last July.

Cocunut oil trading continued inactive due to lack of demand of the United States. Early recovery not expected and production still low. The month's exports were 7,000 tons.

Copra cake stocks are small.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Weak—Trade Moderate—Pressure of Crude Felt—Seed Weakening—October Developments Uncertain.

The cottonseed oil futures market on the New York Produce Exchange during the past week experienced the greatest selling pressure noted in some weeks, and while the daily turnover was moderate, prices were off 75 to 90 points from the season's highs. The conditions which brought about the decline were more or less seasonal, the South weakening on crude oil, with the first evidence of a break in the New York market, a condition just such as those working against prices had been waiting for.

Irregularity in other markets at times had influence, but cotton oil in the main was standing on its own legs. With the first evidence that the shortage of oil which has been witnessed since the season began was to be relieved somewhat, liquidation set in. With support limited, this helped along the decline. There were rumors of several thousand barrels of October oil to be delivered on contracts, and most of the time execution of orders in the October delivery was very unsatisfactory, as the open interest had been cut

down materially, and it took but small orders either way to move prices rapidly.

Pressure Due to Refiners' Brokers.

The outstanding development was the increasing pressure through refiners' brokers, presumably hedging against crude purchases, although even on the decline the crude level was maintained above a favorable hedging basis over all months except October. There was some fresh selling of October credited to refining interests who, it was said, intended to deliver the oil in the New York market. But the original longs, particularly those who accumulated their October from the 8½ to 10c levels, were sitting pretty, and were not alarmed by the numerous threats of the oil being delivered to them.

A careful canvass of the October situation failed to develop any concrete evidence that any large amount of oil will be tendered. It is rumored, but not confirmed, that from five to ten thousand barrels will be put out the last few days of October, while it is the contention of the longs that a liberal amount of oil will have to be delivered, or that the shorts will have to cover contracts in the ring. If the latter is the only way out, the October delivery will develop the same acute position as was witnessed in September, when the latter went to 13½c.

Longs Don't Expect Oversupply.

At the same time, those not interested in the October situation believe that the

premium for October oil will induce the mills to work overtime in sections, making some oil available for delivery. But combating this, the longs content themselves with the knowledge that this month started with stocks at a minimum, and that with consumption steadily going on, there will be no burdensome supply of refined oil at the end of October. They also point out that in previous seasons the consumption of refined oil during the month of October has always greatly exceeded the amount of refined oil produced during this month.

The larger short interest in October was until recently centered in the hands of a Southern commission house, but this house has recently bought in or switched upwards of 15,000 bbls., a leading refiner selling about 5,000 bbls. of October to this short, and taking November and January against it. The belief prevails that this 5,000 bbls. will be delivered, but even this is questionable, as on Wednesday, when October sold down to about 11c, spot prime summer yellow in New York City sold at 13c per lb., or two cents premium over the October delivery.

Market in Hands of South.

Aside from the October situation, the market is in the hands of the South. Crude prices have broken from 10¼ to 8¾c, with some sales of small lots reported at 8½c in the Valley. But this is more or less seasonal, and refiners always

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at this time of the year back away from crude oil, in an effort to accumulate stocks as cheaply as possible, and it is just this situation that has been witnessed.

The seed market, as a result, has broken from \$4 to \$6 per ton from the season's highs, with sales at \$48 reported in Texas. But it remains to be seen whether or not the prosperous cotton farmer is going to press his seed or market it slowly at his prices, and whether or not the crude mills who have been paying high prices for seed are about to sacrifice crude on hand, fearing the effects of the Government cotton crop estimate of slightly more than eleven million bales, and disregarding the fact that the Government report on cotton failed to take into consideration abandoned acreage.

Lard Market Continues Strong.

The lard market has been persistently strong, due to enormous distribution into consuming channels, with stocks rapidly diminishing in face of excessive hog receipts, a condition which has put compound into a better competitive position with the pure article. Lard stocks at Chicago during September decreased over 25,000,000 lbs., now totaling about 37,000,000, or about the same figure as at this time last year, while the lard stocks at the principal Western packing points decreased over 30,000,000 lbs. during September and now total about 49,000,000 lbs. against about 48,000,000 a year ago.

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Monday, October 1, 1923.

Spot	Sales	Range		Closing
		High	Low	
Oct.	1200	1140	1127	1124 a 1127
Nov.	4300	1045	1026	1042 a 1045
Dec.	3500	1006	1000	1009 a 1014
Jan.	3300	1011	1000	1009 a 1011
Feb.	100	1006	1006	1010 a 1030
Mar.	4800	1026	1015	1023 a 1024
Apr.	1025 a 1037
May	400	1045	1035	1045 a 1046

Total sales, including switches, 18,000.
Prime Crude S. E., 912½ bid.

Tuesday, October 2, 1923.

Spot	Sales	Range		Closing
		High	Low	
Oct.	2300	1165	1135	1140 a 1145
Nov.	5000	1080	1048	1045 a 1049
Dec.	4800	1040	1015	1015 a 1016
Jan.	6500	1027	1015	1016 a 1017
Feb.	100	1025	1025	1019 a 1026
Mar.	12300	1035	1027	1027 a 1028
Apr.	1030 a 1043
May	300	1055	1055	1043 a 1048

Total sales, including switches, 31,300.
Prime Crude S. E., 875 sales.

Wednesday, October 3, 1923.

Spot	Sales	Range		Closing
		High	Low	
Oct.	1000	1140	1105	1100 a 1110
Nov.	1400	1050	1040	1025 a 1029
Dec.	4200	1015	1006	999 a 1101
Jan.	4600	1017	999	998 a 999
Feb.	998 a 1007
Mar.	11000	1026	1005	1007 a 1009
Apr.	1010 a 1020
May	1200	1043	1033	1025 a 1029

Total sales, including switches, 24,000.
Prime Crude S. E., 909 bid.

Thursday, October 4, 1923.

Spot	Sales	Range		Closing
		High	Low	
October	11.00@11.11
Nov.	10.21	10.14	10.16	10.16@10.18
December	9.95	9.90	9.91	9.91@9.93
January	9.99	9.91	9.93	9.93@9.94
February	10.07	10.06	10.00	10.00@10.04
March	10.10	10.01	10.05	10.05@10.06
April	10.05	10.05@10.06
May	10.25	10.25	10.25	10.25@10.30
Spot	bid12.25

SEE PAGE 41 FOR LATER MARKETS

COCOANUT OIL—The market was more or less inactive, and was featured by a slightly firmer tone on the coast, with less pressure from re-sellers in evidence. Further strength in copra was a feature. At New York Ceylon type in barrels was quoted at 9¼@9½c, tanks, coast, 8½@8¾c; Cochiti type, barrels, New York, 10¼@10½c; edible, bbls., New York, 10½@11c. Copra was quoted at 4½@5c c. i. f. coast.

SOYA BEAN OIL—The market was moderately active and firm with offerings limited and demand scattered. Spot oil, New York, was held at 9¼@9½c, although some re-sale oil was reported available at 9¼c. At New York crude in barrels was quoted at 11@11¼c; blown, 15½@15¾c; tanks, New York, 9¼@9½c, and tanks, coast, 9¼@9½c.

PEANUT OIL—The market was quiet but very steady, consuming inquiry was moderate, and offerings continued limited. At New York refined in barrels was quoted at 15@15½c, while crude oil was nominal in all positions.

CORN OIL—The market was steadier, after selling down to 9¾c, f. o. b. mills for Oct. shipment, bids of 10@10½c were reported in the market, although demand was only fair. A weakening in crude cotton oil brought about more pressure to sell, but stocks were reported light. Crude in barrels, New York, was quoted at 11¼@11½c; tanks, Chicago, 10¾c; refined, barrels, New York, 13¼@13½c, and in cases, \$13.38.

PALM OIL—Inactivity again ruled, and the undertone was easy with the heaviness in tallow; small spot supplies and strength in foreign markets tended to restrict offerings. At New York Lagos spot

was quoted at $7\frac{1}{2}$ @ $7\frac{1}{2}$ c; shipment, 7.55 @ 7.65 c; Niger, spot, $7\frac{1}{2}$ @ $7\frac{1}{2}$ c; shipment, $7\frac{1}{2}$ @ $7\frac{1}{2}$ c.

PALM KERNEL OIL.—Trade was dull, but spot stocks are small and the market was held at $9\frac{1}{2}$ @ $9\frac{1}{2}$ c, New York.

COTTONSEED OIL.—Market easier, demand fairly good; p. s. y. spot barrels, New York, 13c; southeast crude, 9c; Valley, $8\frac{3}{4}$ c; Texas, nominal; bleachable, tanks, $12\frac{1}{4}$ @ $12\frac{3}{4}$ c.

SOUTHERN MARKETS.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., October 4, 1923.—Crude cottonseed oil is firm at $8\frac{3}{4}$ c bid in the Valley. Forty-one per cent protein meal is quoted at \$43.00; loose hulls, \$13.00. The mills are just starting up in this section.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., October 4, 1923.—Prime crude cottonseed oil is steady at 9c immediate shipment, $8\frac{3}{4}$ c prompt, $8\frac{1}{2}$ c October. Offerings are light. Refined cottonseed oil is scarce and is needed in various directions. Thirty-six per cent meal is quoted at \$42.00; 41 per cent meal, \$44.00; 43 per cent meal, \$45.50. Loose hulls are \$14.75; sacked hulls, \$18.50; all per ton delivered New Orleans, La.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 4.—Crude cottonseed oil is weak with first half October quoted at $8\frac{1}{2}$ c; and last half $8\frac{3}{4}$ c; November 8c. Meal sold at \$38.00; cake for immediate and prompt October, \$35.00 f. o. b. and \$39.00 asked for November. December and January hulls are $10\frac{1}{2}$ @ 12 c on location. Mill run of linters is $6\frac{1}{4}$ @ 7 c for first cut; $10\frac{1}{2}$ c for second; $5\frac{3}{4}$ @ $6\frac{1}{4}$ c. Market is quiet.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York from September 1 to October 1, 1923, according to unofficial reports were 225 bbls.

CHEMICAL AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, October 2.—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-six per cent caustic soda, \$3.70 @ 3.80 per 100 lbs.; 98% powdered caustic soda, $4\frac{1}{4}$ @ $4\frac{1}{4}$ c lb.; 58% carbonate of soda, $2\frac{1}{2}$ @ $2\frac{1}{2}$ c lb.

Clarified palm oil in casks of 2,000 lbs., $7\frac{3}{4}$ @ $7\frac{3}{4}$ c lb.; olive oil foots, $8\frac{1}{2}$ @ $8\frac{3}{4}$ c lb.; East India Cochin cocoanut oil, 13c lb., duty paid; Cochin grade cocoanut oil, domestic, $11\frac{1}{4}$ @ $11\frac{1}{4}$ c lb.; Ceylon grade cocoanut oil, $10\frac{1}{4}$ @ $10\frac{1}{4}$ c lb.

Prime summer yellow cottonseed oil, $13\frac{3}{4}$ @ $13\frac{3}{4}$ c lb.; soya bean oil, $10\frac{1}{4}$ @ $11\frac{1}{4}$ c lb.; linseed oil, 92@93c gal. crude corn oil in barrels, $11\frac{1}{4}$ @ $11\frac{1}{4}$ c lb.; peanut oil in barrels, New York, deodorized, 16c lb.; peanut oil in tanks, f. o. b. mills, 13c lb.; extra tallow, $7\frac{1}{2}$ c lb.; dynamite glycerine, nominal, $16\frac{3}{4}$ c lb.; saponified glycerine, nominal, $12\frac{1}{2}$ @ $12\frac{1}{2}$ c lb.; crude soap glycerine, nominal, 11c lb.; chemically pure glycerine, nominal, 17c lb.; prime packers' grease, nominal, $6\frac{1}{2}$ @ $6\frac{1}{2}$ c lb.

PALM OIL MARKET IN ENGLAND.

Imports of refined palm and palm-kernel oil totaled 36 tons for May, 1923, and 80 tons for the first five months of the year.

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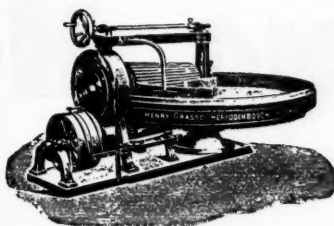
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against 66 tons in the last-mentioned period in 1922 and 620 tons in 1921. Of unrefined palm oil, May's imports totaled 4,912 tons, and that for five months 19,919 tons; in the latter period in 1922 the quantity was 25,297 tons and 16,633 tons in 1921. The stock of palm oil in Liverpool on May 31, 1923, was 413 tons, compared with 2,352 tons on the same date in 1922.

In palm kernels there had been a quiet but fairly steady market. To Liverpool up to £19 was paid on two or three occasions, but prices had been ruling most at £18 15s to £18 17s 6d. To Hull there had been business at £18 12s 6d. Hamburg was taking no interest. Two or three transactions were reported for kernels afloat at from £18 7s 6d to £18 15s. Imports of palm kernels into the United Kingdom in May totaled 11,725 tons and for five months 93,578 tons, the latter total contrasting with 80,084 tons and 89,232 tons in the like period in 1922 and 1921, respectively.

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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products were firmer at the week end with hog buying by larger packers and shorts. There was evidence of better export interest, notwithstanding Liverpool weakness.

Cottonseed Oil.

Cottonseed oil developed a sold out position and rallied with scattered buying covering and with better tone in crude and upturn in lard. Trade is awaiting October developments. Southeast and Valley crude cottonseed oil was 8½¢ bid Texas for first half October sold at 8½¢. Spot prime summer yellow at New York was scarce at strong premiums.

Quotations on cottonseed oil at Friday noon were: October, \$11.10@11.30; November, \$10.30@10.35; December, \$10.00@10.09; January, \$10.05@10.09; March, \$10.15@10.19; May, \$10.30@10.45.

Tallow.

It is reported that a good sized lot of extra tallow sold at 7½¢, an advance of ¼¢. It is predicted that next sales will be at higher levels.

Oleo Oil and Stearine.

Oleo stearine is quoted at 12½¢; extra oleo oil, 14¢.

FRIDAY'S GENERAL MARKETS.

New York, October 5, 1923. — Spot lard at New York, prime western, \$13.25@13.35; Middle West, \$13.10@13.20; city steam, \$12.87, refined, continent, \$14.50; South American, \$14.75; Brazil, kegs, \$15.75; compound, \$13.50@14.00.

Liverpool Provision Markets.

Liverpool, October 5, 1923.—(By Cable.)—Quotations today: Shoulders, square, 70s; shoulders, picnics, 49s; hams, long cut, 96s; hams, American cut, 86s; bacon, Cumberland cut, 92s; bacon, short backs, 78s; bacon, Wiltshire, 83s; bellies, clear, 79s; Australian tallow, 40s to 41s; spot lard, 72s.

Hull Oil Market.

Hull, England, October 5, 1923.—(By Cable.)—Refined cottonseed oil, 41s 6d; crude cottonseed oil, 37s 6d.

ARGENTINE BEEF EXPORTS.

Cabled reports of Argentine exports of beef of the week up to October 5, 1923, show exports from that country were as follows: To England, 87,438 quarters; to the Continent, 27,675 quarters; to other ports, none.

Exports for the previous week were: To England, 95,092 quarters; to the Continent, 4,735 quarters; to other ports, none.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, October 4, 1923.—Wholesale prices on green aid sweet pickled pork cuts: Pork loins, 26@28c; green hams, 8-10 lbs., 19c; 10-12 lbs., 18c; 12-14 lbs., 17c; green clear bellies, 6-8 lbs., 18½¢; 8-10 lbs., 17½¢; 10-12 lbs., 17c; 12-14 lbs., 16s; green rib bellies, 10-12 lbs., 15½¢; 12-14 lbs., 15c; sweet pickled clear bellies, 6-8 lbs., 13c; 8-10 lbs., 13½¢; 10-12 lbs., 13½¢; 12-14 lbs., 12½¢; sweet pickled rib bellies, 10-12, 13c; 12-14 lbs., 12½¢; sweet pickled hams, 8-10 lbs., 18½¢; 10-12 lbs., 18c; 12-14 lbs., 17½¢; dressed hogs, 14½¢; city steam lard, 13c; compound, 13½¢@14c.

Western prices, green cuts: Pork loins, 8-10 lbs., 21@22c; 10-12 lbs., 21c; 12-14 lbs., 18c; 14-16 lbs., 15c; skinned shoulders, 11@12c; boneless butts, 18@19c; Boston butts, 15c; lean trimmings, 10@11c; regular trimmings, 8@9c; spareribs, 10@12c; neck bones, 6@7c; kidneys, 6@7c; livers, 3@4c; pigs tongues, 14c; pigs tails, 15@16c.

MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending September 29, 1923, with comparisons:

	Week ending Sept. 29, 1923.	Previous week, Sept. 22, 1922.	Cor. week, 1922.
Western dressed meats:			
Steers, carcasses	3,059	3,073	2,874
Cows, carcasses	829	609	324
Bulls, carcasses	253	301	15
Veal, carcasses	2,059	1,711	1,385
Lambs, carcasses	6,447	4,921	6,768
Mutton, carcasses	1,293	2,128	2,296
Pork, pounds	249,046	387,044	205,968
Local slaughters:			
Cattle	2,394	2,370	2,794
Calves	2,365	2,027	3,194
Hogs	20,577	24,956	21,510
Sheep	5,355	7,825	3,173

MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending September 29, 1923, with comparisons:

	Week ending Sept. 29, 1923.	Previous week, Sept. 22, 1922.	Cor. week, 1922.
Western dressed meats:			
Steers, carcasses	3,223	2,718	2,866
Cows, carcasses	1,558	1,206	1,282
Bulls, carcasses	51	31	19
Veal, carcasses	579	745	845
Lambs, carcasses	14,817	11,579	15,686
Mutton, carcasses	313	358	15
Pork, lbs.	286,618	63,339	340,189
Local slaughters:			
Cattle	1,863	1,450	1,767
Calves	1,628	1,715	2,258
Hogs	17,229	15,066	10,741
Sheep	5,921	8,563	8,046

NEW YORK LIVESTOCK.

The following are the receipts for week ending Saturday, September 29, 1923:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,321	10,905	8,487	23,249
New York	1,698	1,187	20,959	3,570
Central Union	2,643	1,047	64	15,132
Total for week	8,572	13,139	29,510	41,951
Previous week	8,290	12,015	29,083	40,290
Two weeks ago	8,725	11,643	30,628	47,846

MARGARIN AND DAIRY EXPORTS.

Exports of dairy products, oleomargarin and eggs from the United States for the month of August, 1923, are reported by the U. S. Bureau of Agricultural Economics as follows:

Destination.	Butter, pounds.	Oleomargarin, pounds.	Cheese, pounds.	Eggs, dozen.
Europe:				
United Kingdom	31,576
Miscellaneous	76	19,021	60	14,400
North America:				
Bermuda	2,489	2,520	239	4,834
Canada	1,365	327,725	33,517	22,484
Newfoundland and Labrador	900
Central America:				
Costa Rica	7,164	2,300	4,805	680
Bolivia	147	1,000	2,144
Honduras	17,873	220	9,951	17,424
Nicaragua	6,031	3,413
Panama	50,671	13,550	13,840	94,440
Mexico	57,471	2,814	49,090	756,023
West Indies:				
Cuba	47,597	100	62,209	1,070,060
Dom. Rep.	14,421	4,037	8,536
Haiti	43,108	9,189
Jamaica	250	2,700	26,990	180
Trin. and Tob.	10,800	5,156
Virgin Is. of U. S.	9,070	5,358	5,741
Other Br. W. Indies	14,261	27,580	5,603	2,582
Miscellaneous	3,690	200	2,194
South America:				
Bolivia	3,276
Brit. Guiana	8,475	400
Colombia	11,440	100	511
Ecuador	96	250
Peru	36,388	7,215
Venezuela	2,726	1,023
Asia:				
China	2,850	7,765
Hongkong	250	2,400
Japan	9,300	1,475
Miscellaneous	160	462
Oceania:				
Philippine Is.	13,650	5,580	360
Miscellaneous	687	115	1,437	390
Africa:				
Miscellaneous	25	60

Tot., Aug., 1923	375,407	410,640	295,811	1,983,867
Tot., Aug., 1922	1,169,181	106,008	377,800	2,217,511
Jan.-Aug. (Incl.), 1923	4,128,445	3,136,771	7,003,443	18,196,409
Jan.-Aug. (Incl.), 1922	8,411,144	1,347,402	3,724,533	19,403,901

*Includes both animal and vegetable oil product.

RECEIPTS AT CENTERS.

SATURDAY, SEPTEMBER 29, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	5,000	2,000
Kansas City	1,000	1,000	800
Omaha	500	3,500
St. Louis	400	5,000	300
St. Joseph	200	3,000	500
Sioux City	1,500	4,000	100
St. Paul	2,000	300	2,400
Oklahoma City	200	300
Fort Worth	400	300
Milwaukee	100	100
Denver	600	13,500
Louisville	200	1,000	200
Wichita	400	500
Indianapolis	100	5,000	100
Pittsburgh	300	1,500	500
Cincinnati	600	4,300	300
Buffalo	100	1,500	800
Cleveland	400	1,500	500
Nashville	1,000
Toronto	1,000	400

MONDAY, OCTOBER 1, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	26,000	42,000	48,000
Kansas City	35,000	20,000	12,000
Omaha	17,000	20,000	2,500
St. Louis	12,000	12,000	2,500
St. Joseph	3,000	4,000	1,500
Sioux City	9,000	4,500	1,500
St. Paul	14,000	13,000	10,500
Oklahoma City	2,500	800
Fort Worth	4,500	1,200	2,500
Milwaukee	700	600	800
Denver	9,000	1,200	22,000
Louisville	2,600	3,000	600
Wichita	2,000	1,500
Indianapolis	800	5,000	4,000
Pittsburgh	2,300	8,000	1,000
Cincinnati	2,200	6,300	1,000
Buffalo	3,100	13,000	6,500
Cleveland	900	5,000	2,500
Nashville	1,400	2,700	300
Toronto	2,300	1,100	1,900

TUESDAY, OCTOBER 2, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	24,000	35,000
Kansas City	20,000	22,000	20,000
Omaha	10,500	7,500	23,000
St. Louis	4,500	16,000	3,000
St. Joseph	3,500	6,000	3,500
Sioux City	8,000	5,000	500
St. Paul	3,500	14,500	2,000
Oklahoma City	1,800	8,000	500
Fort Worth	3,500	1,000	1,000
Milwaukee	1,200	3,500	1,300
Denver	1,800	1,700	13,000
Louisville	400	1,700	500
Wichita	1,000	1,100	200
Indianapolis	800	10,000	500
Pittsburgh	100	1,000	500
Cincinnati	500	3,000	400
Buffalo	200	1,500	1,200
Cleveland	400	1,500	1,000
Nashville	100	1,000	100
Toronto	400	1,900	500

WEDNESDAY, OCTOBER 3, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	22,000	32,000
Kansas City	11,000	16,000	12,000
Omaha	6,000	8,500	20,000
St. Louis	3,000	13,000	1,000
St. Joseph	3,000	16,000	5,500
Sioux City	2,500	6,500	500
St. Paul	3,500	16,000	2,000
Oklahoma City	1,800	1,500
Fort Worth	3,000	1,500	500
Milwaukee	1,000	2,500	400
Denver	2,300	2,500	13,400
Louisville	400	2,500	500
Wichita	400	1,200	200
Indianapolis	800	9,000	500
Pittsburgh	100	1,500	700
Cincinnati	700	6,000	500
Buffalo	200	2,000	1,000
Cleveland	400	3,500	1,000
Nashville	100	2,200	100
Toronto	800	1,400	1,200

THURSDAY, OCTOBER 4, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	20,000	23,000
Kansas City	5,000	12,000	10,000
Omaha	3,800	10,000	13,000
St. Louis	2,500	11,000	1,500
St. Joseph	2,000	5,500	3,000
Sioux City	1,000	7,000	1,000
St. Paul	5,500	11,000	8,000
Oklahoma City	300	500
Fort Worth	2,000	1,800	400
Denver	600	3,500	400
Milwaukee	1,600	1,900	2,700
Indianapolis	800	7,000	300
Pittsburgh	100	3,000	100
Cincinnati	900	4,200	1,800
Buffalo	100	1,400	800

FRIDAY, OCTOBER 5, 1923.

	Cattle.	Hogs.	Sheep.
Chicago	4,000	25,000	11,000
Kansas City	3,000	8,000	2,000
Omaha	1,300	8,500	15,000
St. Louis	1,000	9,000	500
St. Joseph	600	3,500	1,500
Sioux City	1,000	6,000	1,400
St. Paul	1,200	8,000	800
Oklahoma City	700	1,500
Fort Worth	2,000	600	100
Milwaukee	200	1,500	200
Indianapolis	600	10,000	200
Pittsburgh	100	3,000	500
Cincinnati	900	5,400	700
Buffalo	300	5,600	3,000

FATS AND GREASE EXPORTS.

Exports of fats and greases from New York from September 1 to October 1, 1923, are reported unofficially as follows: Lard, 67,384,906 lbs.; tallow, 1,401,800 lbs.; greases, 4,088,900 lbs.; and stearine, 98,400 lbs.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, Ill., Oct. 4, 1923.

CATTLE—Cattle values came back rather spectacularly during the week. Activity was in sharp contrast with the sluggishness and semi-demoralization a week earlier. Small receipts and expanded shipping demand were the stimulating factors. Beef steers and yearlings advanced 75c to \$1.00, there being evidences of more gain. Matured steers sold with best today upward to \$12.75 and several loads of long yearlings brought \$12.00. Better grades of fat she stock and particularly beef heifers gained 50c to 75c, lower grades of fat cows about 25c, and canners and cutters 10c to 15c. Bulls showed little pep but held steady. Vealers tended 50c to 75c lower in the main, although outsiders and shippers were fairly active at prices which at the close were relatively steady with a week ago.

HOGS—For the first time in many weeks swine prices showed signs of stability and changes recorded during the last six market days were for minor amounts. Desirable strong weight butchers were favored and these scored a 25c upturn, while medium and light weight butchers on the better order closed 5c to 15c higher. Light offerings that lacked quality failed to follow on the mild upturns and were around 10c to 15c lower as compared with a week ago. Finish assumed importance as a consideration for top prices as compared with weight previously; some days a difference of nearly 100 lbs. was noted in offerings that sold at peak values. The top of \$8.50 today was 25c higher than last Thursday, but \$1.25 short of the crest early in September.

SHEEP—Receipts of range lambs locally for the week were the largest on record, generous proportions being in feeder flesh. Natives arrived in comparatively small numbers. Sheep were very scarce. Best fat lambs maintained fully steady prices, while most other kinds declined 25c to 50c. Today's top of \$13.40 on fat western lambs is the highest for the week by 15c. Odd bunches fat natives sold up to \$13.00. Bulk fat range ewes made \$5.50 to \$6.00.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)
Kansas City, Mo., Oct. 4, 1923.

CATTLE—Killing quality of the week's offerings was rather plain. Bulk of the receipts were steers from the range. Trading as a whole ruled somewhat slow and draggy but very little change was made in price levels as compared with a week ago. Heavy long fed-beeves were very scarce and the few offered met limited out-

let. Best heavy steers went at \$11.00. Demand was broadest for fed yearlings and handyweight steers and these invariably sold at strong prices.

Choice long-fed Angus yearlings made the week's top at \$12.00. Short-fed natives and western grassers were numerous. Short-fed kinds went from \$7.75@9.75, while straight grass steers sold from \$5.00@7.50 mostly. Beef cows finished unevenly weak to 25c lower with canners and cutters steady. Bulls closed weak to 25c lower, demand being narrow. Veal calves were weak to 25c off at the close with heavies and medium weights mostly 50c down.

HOGS—Receipts show a sharp decrease when compared with last week and prices on good butchers closed practically steady, while other grades showed a 10@15c loss. Shipping orders have been considerably lighter, due principally to the scarcity of suitable kinds. Light lights sold from 90c@1.50 under best grain finished butchers.

SHEEP—With further declines on Monday following the sharp break in lamb prices last week values hit the low spot for the time being. Since that time some reaction has been noticeable and closing prices are 25@30c higher than the opening day of the week, or strong to a shade

higher than last Thursday. Best western lambs sold at \$12.80 today against \$12.75 a week ago. Aged sheep have been comparatively scarce and show little price change. Best fat ewes went at \$6.25 with bulk at \$5.25@5.85.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)
National Stock Yards, Ill., Oct. 4.

CATTLE—The most interesting feature of the current week's cattle trade was the sharp reaction following the severe declines of the preceding week. The upturn in values affected all classes except light vealers, subnormal receipts being principal factor. Compared with a week ago native beef steers and best light yearlings sold 50c to 75c higher, with some steers up \$1.00. Western grass steers and beef cows 25c to 50c higher; grass heifers, canners, bologna bulls and stockers 25c higher, while veal calves declined \$1. Tops for week were: Matured steers, \$10.90; long yearlings, \$10.75; mixed light yearlings, \$10.00. Bulk of native steers cleared at \$8.50@10.00.

HOGS—A sharply diminished supply forced values upward but inspired little enthusiasm in buying circles and the market still had more hogs from day to day than it could use, which resulted in liberal holdovers of unfinished light kinds. Compared with week ago today's prices measured 25c to 35c higher on light hogs and

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, October 4, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs:	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
TOP.....	\$ 8.50	\$ 7.90	\$ 7.85	\$ 8.35	\$ 7.90
BULK OF SALES.....	7.30@ 8.20	7.25@ 7.90	7.00@ 7.75	7.85@ 8.25	6.80@ 7.50
Hvy. wt. (250-350 lbs.), med.-ch.....	7.75@ 8.50	7.65@ 7.90	7.30@ 7.80	7.85@ 8.40	7.00@ 7.50
Med. wt. (200-250 lbs.), med.-ch.....	7.85@ 8.45	7.65@ 7.90	7.40@ 7.85	8.15@ 8.40	7.15@ 7.60
Lt. wt. (160-200 lbs.), com.-ch.....	7.25@ 8.35	6.90@ 7.80	7.15@ 7.75	7.40@ 8.30	7.00@ 7.60
Lt. lt. (130-160 lbs.), com.-ch.....	6.80@ 7.90	6.25@ 7.35	6.00@ 7.00	6.25@ 8.10	7.00@ 7.60
Packing sows, smooth.....	7.15@ 7.40	6.35@ 6.90	7.00@ 7.25	6.50@ 6.90	6.80@ 7.00
Packing sows, rough.....	6.75@ 7.15	6.00@ 6.35	6.75@ 7.00	6.35@ 6.65	6.50@ 6.65
Sigtr. pigs (130 lbs. down), med.-ch.....	6.00@ 7.50@@	6.25@ 7.25	6.50@ 7.00
Fdr. and strk. pigs (70-130 lbs.), com.-ch.....@	5.25@ 6.75	5.50@ 7.00	5.25@ 6.50	5.00@ 7.00
Av. cost and wt. Wed. (pigs excl.).....	7.75-242 lbs.	7.32-210 lbs.	7.24-278 lbs.	8.07-106 lbs.@
Slaughter Cattle and Calves:					
STEEPS (1,100 LBS. UP):					
Choice and prime.....	12.00@13.00	10.50@12.25	10.75@12.25	11.50@12.50	11.00@12.00
Good.....	10.90@12.00	9.25@10.50	9.25@10.75	10.35@11.50	9.00@11.00
Medium.....	8.75@10.90	7.50@ 9.25	7.50@ 9.25	8.00@10.35	6.75@ 9.00
Common.....	6.00@ 8.75	6.00@ 7.50	6.00@ 7.50	6.25@ 8.00	5.50@ 6.75
STEEPS (1,100 LBS. DOWN):					
Choice and prime.....	11.85@12.75	10.25@12.00	10.50@12.00	11.25@12.50	11.00@12.00
Good.....	10.15@11.85	9.00@10.25	9.00@10.50	10.25@11.25	9.00@11.00
Medium.....	8.50@10.75	7.35@ 9.00	7.25@ 9.00	7.75@10.25	6.50@ 9.00
Common.....	5.75@ 8.50	5.00@ 7.35	5.00@ 7.25	5.25@ 7.75	4.50@ 6.50
Canner and cutter.....	3.25@ 5.50	3.00@ 5.00	3.00@ 5.00	2.75@ 5.00	2.50@ 4.50
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down).....	9.75@12.00	8.75@11.00	8.25@10.75	10.00@11.50	8.00@11.00
HEIFERS:					
Good-choice (850 lbs. up).....	8.65@11.25	6.75@ 9.00	6.50@ 9.50	8.00@ 9.50	6.50@10.00
Common-med. (all weights).....	4.50@ 8.65	4.00@ 6.75	4.00@ 6.50	3.75@ 7.50	3.50@ 6.50
COWS:					
Good and choice.....	6.10@ 8.65	5.25@ 7.50	4.75@ 8.00	5.00@ 6.75	4.50@ 7.50
Common and medium.....	3.50@ 6.10	3.50@ 5.25	3.50@ 4.75	3.75@ 5.00	3.00@ 4.50
Canner and cutter.....	2.50@ 3.50	2.15@ 3.50	2.25@ 3.50	2.25@ 3.50	2.00@ 3.00
BULLS:					
Good-ch. (beef yrlds. excluded).....	4.65@ 7.00	4.00@ 6.00	4.25@ 7.00	5.00@ 6.75	4.00@ 5.00
Can.-med. (canner and bologna).....	3.00@ 4.65	2.50@ 4.00	3.00@ 4.25	2.50@ 5.00	2.25@ 4.00
CALVES:					
Med.-ch. (190 lbs. down).....	7.75@12.00	6.50@10.00	7.00@10.00	7.50@12.25	6.50@ 9.75
Cull-com. (190 lbs. down).....	6.00@ 7.50	3.00@ 6.50	3.50@ 7.00	3.00@ 6.00	4.00@ 6.00
Med.-ch. (190-260 lbs.).....	6.50@11.75	5.25@ 9.50	6.00@ 8.50	6.00@ 9.75	5.00@ 9.00
Med.-ch. (260 lbs. up).....	5.00@ 7.75	5.25@ 7.25	4.50@ 8.00	6.00@ 7.50	4.00@ 7.00
Cull-com. (190 lbs. up).....	3.00@ 7.50	3.00@ 4.25	3.25@ 6.00	2.50@ 4.75	2.00@ 5.00
Slaughter Sheep and Lambs:					
Lambs, med.-pr. (84 lbs. down).....	11.50@13.40	10.40@12.85	11.25@12.85	11.00@12.75	10.50@12.25
Lambs, cull-com. (all weights).....	8.50@11.50	7.00@10.00	8.50@11.25	7.00@11.00	8.00@10.50
Yearling wethers, med.-pr.....	8.50@11.00	7.25@10.75	8.00@10.50	7.50@11.25	7.50@10.00
Wethers, med.-pr. (2 yrs. old and over).....	5.25@ 9.25	5.25@ 8.00	6.00@ 8.00	4.50@ 8.00	4.50@ 8.50
Ewes, common to choice.....	3.75@ 6.75	3.50@ 6.25	3.25@ 6.00	3.50@ 6.50	3.00@ 6.00
Ewes, canner and cull.....	1.00@ 3.75	1.00@ 3.50	1.00@ 3.25	1.00@ 3.50	1.00@ 3.00

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25c higher on medium and heavy weight butchers. Light weight pigs advanced 50c to \$1.00, stronger weights 25c to 50c. Few choice weighty butchers were offered and these continued to command premium prices and sold today from \$8.25 to \$8.45. Bulk of the light weight butchers cashed at \$8.10 to \$8.25, and shipping lights made \$7.85 to \$8.15, with good weight pigs \$6.75 to \$7.

SHEEP—Gains and declines were about evenly divided in the lamb market and prevailing prices are unchanged from one week ago. Receipts continued light and lacked choice offerings. Good natives today brought \$12.25@12.50; best southwest Missouri lambs, \$12.00; culls, \$7.50@8.00. A few light killing ewes brought \$6.00.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)
Omaha, Neb., Oct. 4, 1923.

CATTLE—Trend to prices during the week under review on fed steers and yearlings has been irregular. During the fore part of the week weakness developed but with lighter supplies the market showed quick recovery and values closed firm with a week ago. Top for the week, \$12.00, was paid for prime long yearlings averaging 1,066 lbs. Best matured steers stopped at \$11.00. Narrow country inquiry for fleshy range feeders gave packers access to larger supplies. Fleshy range steers cleared from \$6.50@8.30. The market for she stock developed activity, upturns for the week being 15@25c. Canners, cutters, bulls and veals held generally steady.

HOGS—Price fluctuations in the hog trade were small. Packers showed a disposition to bear prices but with sufficient demand from shippers, sellers were able to minimize the declines, and compared with a week ago values are steady to 10c lower. Top today was \$7.85.

SHEEP—Fluctuations were slight on slaughter sheep and lambs during the period. Supplies locally were moderate. Lambs predominated in the run but with a good active demand for feeding grades, some inquiry from eastern shippers, and a broad local demand, a degree of strength was apparent.

Closing prices on lambs were strong to 25c higher; bulk and top fat western lambs today were \$12.75; fed clipped, \$12.00. Fat sheep ruled steady.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

South St. Paul, Minn., October 3, 1923.

CATTLE—Somewhat lighter receipts this week has checked temporarily the decline in cattle prices. However, all classes and grades of grass cattle, which are practically the only kind being received here at the present time, are selling at the lowest price levels of the year.

Best grass-fat Montana steers averaging around 1,200 pounds topped in load lots at \$7.75, but relatively few native or western grass-fat beefs sold over \$7.00. Best western heifers sold in load lots up to \$6.00, but relatively few fat cows or heifers sold over \$4.50 bulk from this price down to \$3.00. Canners and cutters practically all sold within the price limits of \$2.25 and \$2.75.

Receipts for the week to date totaled around 21,800 head compared with actual marketings of 25,962 the same period of last week.

HOGS—Each week is bringing an increase in the local run of hogs, the first half of this week seeing about 44,500 unloaded here against 38,000 a week ago and 32,000 a year ago. Packing sows show only minor price changes during the week while the butcher and bacon hogs have dropped 35 to 40c, resulting in a considerable narrowing in the price range. Shippers took best 150 to 225-pound hogs today at \$7.35, with bulk of the desirable lights and butchers to packers at \$7.25, and packing sows mostly at \$6.50 to \$6.60, a few up to \$6.75.

SHEEP—Fat lambs are 50c lower for the week, bulk desirable natives at present \$11.50, heavies \$9.50, culls largely \$8.00. Fleshy ewes are cashing to packers at \$3.50 to \$5.50, or steady to 50c lower for the period under review.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., October 2, 1923.

CATTLE—Cattle receipts for two days this week were considerably lighter than for several weeks past, totaling around 6,800. Lighter supplies here and other points caused a better tone to the trade on all classes. Native steers, yearlings, and all classes of butcher stock are strong

to 25c higher, while western steers and stockers and feeders show a little strength. No choice fed steers or yearlings were available, most offerings being only fair to good.

Yearlings ranged \$8.25@9.75, and heavy steers \$9.25@9.75. Kansas steers ranged \$5.80@8.25. Fair to good grass cows sold mostly \$3.50@4.50, canners \$2.25@2.50, and cutters largely around \$3.00. A few choice fed cows sold up to \$6.75, but sales above \$5.00 were scarce. Grass heifers ranged \$4.85@6.50, and a few fed offerings sold up to \$9.00. Bulls held steady, with most sales \$3.25@4.50. Calves show no change for the period, choice veals selling at \$10.00. Considerable receipts there was a fair showing of stocker and feeder cattle of all weights. Feeders ranged \$6.00@7.00, and stockers \$5.50@7.00. Stock heifers sold \$4.00@5.00 and cows largely at \$3.25.

HOGS—Despite lighter receipts of hogs for the two days, there was a slow tone to the trade and prices declined 10@15c. Shippers bought sparingly, taking only a few loads of good butchers each day. Tuesday's top at \$7.90 was 15c lower than Saturday, but bulk of sales showed little change. Packing sows sold Tuesday at \$6.25@6.50, and stags \$5.25@5.75.

SHEEP—Sheep receipts numbered around 11,000 for the two days, bulk of which came from Utah and Idaho points. Lambs and feeders declined 25@40c Monday, both selling up to \$12.50. There was a firmer tone Tuesday, lambs selling strong to 15c higher. Choice Utahs sold at \$12.65 and other westerns sold mostly at \$12.50. Feeders held steady at \$12.50. Aged sheep sold on a strong basis. Choice 110-pound western ewes sold at \$6.00 and natives around \$5.50. A few breeders sold at \$6.50 @7.25. Yearlings and wethers were scarce.

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References: Dun & Bradstreet

LOUISVILLE.

(Special Letter to The National Provisioner.)
Louisville, Ky., October 3, 1923.

CATTLE.—Although the cattle supply was considerably lighter Monday than the previous week, little activity was displayed on any class with prices generally steady from last week's low time. The best light butcher steers and heifers found a fair call at fully steady prices, but the medium and plainer classes were plentiful and hard to move at low prices. Killing cows found a fair outlet at prevailing prices, canners and cutters stronger, canners \$2.50 down. Bull values remained steady, tops \$4.00@4.25, few at \$4.50. A good outlet was again noted for the best stockers and feeders, medium and common classes a drag on the market. The heavy steer trade was slow, two loads of prime finished steers at \$9.50 and \$9.75 topped Monday's market.

Cattle quotations follow: Prime heavy steers, \$8.00@9.00; heavy shipping steers, \$7.50@8.00; fat heifers, \$4.50@8.00; fat cows, \$4.00@5.50; medium to good cows, \$2.75@4.00; cutters, \$2.50@2.75; canner, \$2.00@2.50; bulls, \$3.00@4.50; stockers, \$3.00@6.75; feeders, \$5.50@7.25.

HOGS.—Hog values have shown some strength so far this week on the good weight kinds, but the light end continues slow sale at steady to lower prices. Buyers are anxious for the best heavy hogs, but on the lights and pigs it is hard to get them to take hold. The local demand continues active for the best weighty porkers. Top hogs, 200 lbs. up, \$8.40; 165 to 200 lbs., \$8.00; 120 to 165 lbs., \$6.90; pigs, 70 to 120 lbs., \$5.50; 70 lbs. down, \$4.50; throwouts, \$5.75 down. The outlook is for a good trade the balance of the week.

SHEEP.—Sheep and lamb values were unchanged so far this week with supply extremely light. Bulk of the best lambs brought \$12.00 down, seconds \$6.00@7.00. The best fat light sheep \$5.00, heavy sheep \$3.00, bucks \$3.00 down. Fair demand for the best stock ewes from \$8.00@10.50 per head.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending September 29, 1923, with comparisons:

STEERS.			
	Week ended Sept. 27, 1922.	Same week, 1923.	Week ended Sept. 29, 1923.
Toronto	\$7.35	\$7.50	\$7.50
Montreal (W.)	6.50	6.25	6.50
Montreal (E.)	6.50	6.25	6.50
Winnipeg	6.25	5.75	6.00
Calgary	5.00	4.55	5.00
Edmonton	4.75	4.50	4.50
CALVES.			
Toronto	\$13.50	\$12.00	\$12.50
Montreal (W.)	12.00	10.00	12.00
Montreal (E.)	12.00	10.00	12.00
Winnipeg	7.00	6.00	7.00
Calgary	5.75	4.25	5.75
Edmonton	5.50	4.25	5.50
HOGS.			
Toronto	\$10.85	\$12.00	\$10.85
Montreal (W.)	10.35	12.50	10.75
Montreal (E.)	10.35	12.50	10.75
Winnipeg	11.55	10.85	12.10
Calgary	11.55	9.50	11.55
Edmonton	12.10	10.25	12.10
LAMBS.			
Toronto	\$12.00	\$11.75	\$13.25
Montreal (W.)	11.25	11.00	12.25
Montreal (E.)	11.25	11.00	12.25
Winnipeg	11.25	12.00	11.25
Calgary	11.00	10.25	11.00
Edmonton	10.50	10.25	10.50

MEAT SUPPLIES IN SEPTEMBER.

Livestock receipts at seven leading markets for the month of September, 1923, with comparisons are officially reported by the U. S. Bureau of Agricultural Economics as follows:

	Sept., 1923.	Sept., 1922.
Cattle	1,240,000	1,162,800
Hogs	1,962,000	1,377,600
Sheep	1,357,000	1,004,000

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Saturday, Sept. 29, 1923:

CATTLE.			
	Week ending Sept. 29, 1923.	Previous week.	Cor. week, 1922.
Chicago	52,240	49,260	39,474
Kansas City	41,475	41,374	38,954
Omaha	22,985	18,437	19,283
East St. Louis	15,798	20,163	23,139
St. Joseph	10,199	10,146	11,703
Sioux City	6,291	5,672	5,177
Philadelphia	2,394	2,370	2,475
Indianapolis	2,403	2,115	2,475
Boston	1,863	1,450	1,450
New York and Jersey City	8,955	10,014	10,969
Oklahoma City	8,873	7,117	6,727

HOGS.			
	Week ending Sept. 29, 1923.	Previous week.	Cor. week, 1922.
Chicago	129,937	118,143	117,100
Kansas City	59,377	54,955	54,955
Omaha	40,325	31,017	39,085
East St. Louis	46,317	39,328	38,208
St. Joseph	32,034	29,204	32,410
Sioux City	22,528	20,102	15,768
Cudahy	16,127	12,900	9,781
Ottumwa	12,244	13,458	9,310
South St. Paul	47,300	37,100	33,947
Fort Worth	7,800	6,409	10,900
Philadelphia	120,577	24,956	15,481
Indianapolis	18,455	17,204	15,481
Boston	17,229	15,066	15,066
New York and Jersey City	45,480	49,887	47,092
Oklahoma City	14,529	9,019	5,568
Milwaukee	11,400	12,900	9,200
Cincinnati	12,900	13,000	9,900

SHEEP.			
	Week ending Sept. 29, 1923.	Previous week.	Cor. week, 1922.
Chicago	63,236	74,213	45,737
Kansas City	22,463	32,762	26,612
Omaha	38,722	36,076	41,488
East St. Louis	7,862	9,818	11,895
St. Joseph	14,660	9,400	13,241
Sioux City	3,205	2,526	4,436
Philadelphia	5,355	7,825	7,825
Indianapolis	1,451	1,212	1,242
Boston	5,921	8,500	8,500
New York and Jersey City	43,254	50,020	50,543
Oklahoma City	138	140	307

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Sept. 29, 1923, are reported to The National Provisioner as follows:

	Cattle.	Hogs.	Sheep.
Armour & Co.	7,212	13,800	19,332
Swift & Co.	9,769	16,700	24,998
Morris & Co.	6,969	14,800	3,484
Wilson & Co.	5,785	10,800	7,979
Ando-Amer. Prov. Co.	1,338	7,300
G. H. Hammond Co.	4,450	8,900
Libby, McNeill & Libby	1,075
Brennan Packing Co.	5,900 hogs; Miller & Hart, 4,800 hogs; Independent Packing Co., 3,400 hogs; Boyd, Lunham & Co., 6,600 hogs; Western Packing & Provision Co., 10,700 hogs; Roberts & Oake, 5,100 hogs; others, 14,700 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,189	2,707	15,088	4,390
Cudahy Pkg. Co.	5,601	2,320	10,195	4,473
Fowler Pkg. Co.	1,171	283
Morris & Co.	4,505	3,363	9,181	2,219
Swift & Co.	5,596	3,383	12,805	7,258
Wilson & Co.	5,187	563	9,643	3,317
Local butchers	988	192	1,850	42
Total	28,207	12,811	58,762	21,699

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour & Co.	3,672	8,914	8,544
Cudahy	3,118	10,325	13,387
Dold	618	6,111
Morris	2,815	4,964	5,307
Swift	4,103	9,453	9,220
Glassberg	10
Higgins	7
Hoffman	80
M & Vail	74
Mid-West	45
O'Dea, P.
Omaha Pkg. Co.	41
John Roth	53
So. Omaha Pkg. Co.	74
Lincoln Pkg. Co.	544
Nagle Pkg. Co.
Sinclair Pkg. Co.	153
Wilson Pkg. Co.
J. W. Murphy	3,485
Swartz & Co.	8,087
Others	5,877	472
Total	16,907	47,575	43,432

ST. LOUIS.

	Cattle and calves.	Hogs.	Sheep.
Armour & Co.	4,955	8,485	2,035
Swift & Co.	4,912	8,087	3,080
Morris & Co.	2,271	5,877	472
St. Louis Dressed Beef Co.	1,205
Independent Pkg. Co.	588	1,435	58
East Side Pkg. Co.	917	850	117
Hell Pkg. Co.	44	3,210
American Pkg. Co.	153	1,017	42
Krey Pkg. Co.	135
Siehoff Pkg. Co.	153	222
Sartorius Prov. Co.	246
Butchers	27,457	47,780	3,685
Totals	42,801	77,306	9,504

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	4,052	1,118	6,951	10,132
Hammond Pkg. Co.	2,111	397	7,691	4,121
Morris & Co.	1,845	580	7,904	408
Others	5,519	630	5,455	5,088
Totals	13,533	2,725	37,271	19,948

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,431	367	11,314	2,032
Armour & Co.	2,209	148	11,004	1,390
Swift & Co.	905	24	407
Sacks Bros. Pkg. Co.	48	62	2
Smith Bros. Pkg. Co.	44	23	8
Local butchers	82	59
Eastern packers	150	13,464
Totals	5,959	683	36,199	3,422

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,852	1,189	6,924
Wilson & Co.	3,310	1,427	7,086	69
Others	72	23	508
Totals	6,237	2,639	14,529	158

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	4,888	3,206	18,280	4,182
Ringan & Co.	1,434	483	17,785	1,489
Moore & Co.	4,760
Ind. Abat. Co.	903	90	681	391
Armour & Co.	210	76	4,074	30
Hilgemeyer & Bro.	638
Brown Bros.	236	12	493
Schussler Pkg. Co.	72	7	465	8
Meier Pkg. Co.	334
Ind. Provision Co.	6	20	367
Wabitz	90	52
Riverview Pkg. Co.	14	250
Bell Pkg. Co.	57
Miscellaneous	790	171	413	272
Totals	8,625	4,155	48,480	6,424

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	588	168	2,628	319
Kroger Groc. & Bak. Co.	345	159	521
C. A. Freund.	88	70	208
Gus Juengling	130	75	62
Schroth Pkg. Co.	31	2,504
H. H. Meyer Pkg. Co.	20	2,333
J. Hilberg & Son.	151	7	80
W. G. Rehn & Son.	165	32
Peoples Pkg. Co.	149	99
J. Bauer & Son.	57	8
A. Sander Pkg. Co.	1,302
J. Vogel & Son.	610
J. Hoffman's Sons Co.	162
Lohrey Pkg. Co.	768
Ideal Pkg. Co.	455
Sam Gail	106
J. Schlacter & Son.	170
Erhardt & Son.	56
F. Blackburn	116
J. Stegner
Total	1,674	628	11,969	1,374

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,102	2,816	18,179	5,026
Hertz & Rifkin.	145	52
Katz & Horne Pkg. Co.	414	245
Swift & Co.	4,619	27,768	7,066
Others	1,149	292	6,029
Total	11,428	8,024	52,976	12,082

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,163	621	4,914	270
Dold Pkg. Co.	207	23	3,256
Local butchers	105
Total	1,475	644	8,170	270

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ending Sept. 29, 1923, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
	Week ending Sept. 29, 1923.	Previous week.	Cor. week, 1922.	
Chicago	36,598	37,394	39,474	
Kansas City	28,207	31,273	28,884	
Omaha	16,907	20,802	53,194	
St. Louis	42,801	43,743	53,064	
St. Joseph	13,533	13,612	6,774	
Sioux City	5,957	6,055	16,366	
Oklahoma City	6,237	5,633	5,298	
Indianapolis	8,625	8,891	7,532	
Cincinnati	1,674	2,087	
St. Paul	11,428	9,706	10,956	
Wichita	1,475	1,115	2,476	
Hogs.				
Chicago	125,700	123,400	117,100	
Kansas City	58,762	54,965	29,808	
Omaha	47,575	38,213	53,938	

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—About three cars of August-September-October native bulls moved at 11c, a steady level. Two killers sold close to 3,500 September-October butts at 12½c, also a steady level. Two thousand September native steers made 15c, another unchanged rate. A fair inquiry continues for most all descriptions of stock. Native steers quoted 15c; Texas and butts 12½c; Colorados, 11½c; branded cows, 9½c asked and last paid; heavy cows, 14c paid for 12,000 yesterday and 14½c reported bid for Septembers with 14½c talked. Lights, 12½c paid and asked with stocks limited to current kill; native bulls, 11c; brands, 9@10c; small packer hides are available at 12½c and buyers don't return bids.

COUNTRY HIDES.—Very little interest is reported around the local situation. Some business is going on in the outside sections, mainly in all weight hides. The undertone to the situation is a waiting one. Larger sellers are expecting to speculate on their present holdings for a much better market. Tanners still complain of the dullness and unsatisfactory prices for leather. Outside collectors are complaining about low prices for hides not permitting of profitable operations with the butchers and farmers. Prices locally are considered about steady, with only a limited demand noted. Outside hides are offered in a fair sized way. Heavy steers here quoted 10@11c; heavy cows, 9@10c; butts here are priced at 9½@10c, with the inside best paid for grub free kinds. On mixed varieties, 9@9½c was paid here. Extremes are quoted at 10½@11½c here as to qualities, with some parcels still held for 12c. In the outside markets heavy weight hides are quoted at 8½@9c for mixed descriptions and light stock at 10½@11c. Branded country stock is quiet at 7½@8c flat basis and country packer brands quoted at 8½@9½c; bulls, 8c; country packer bulls range at 9@10c paid and glue hides at 6@7c.

Calfskins.—Some business is declared to be pending in first salted stock, both city and packer, but details are hard to learn. Packers are sold out for September and as a rule are not pricing the October kill. City collectors are endeavoring to secure half a cent appreciation or 17½c and find it hard, as tanners are adamant at 17c. If anything is doing it is expected to be in city skins. It is known some collectors would welcome business at possibly a compromise figure of 17½c. Outside city skins from first salt quoted 16½@17c and re-salted goods, 13½@15c; some Indiana skins made 15c this week. Deacons, \$1.00 @1.15 nominal; kipskins are quiet. Packers are sold out except one lot of about 25,000 which while held for 16½c is believed available at the last trading basis of 15½c. Cities are held at 15@15½c and tanners' views are unchanged at 14½c, the last paid level. Outside skins 12@14c.

MISCELLANEOUS MARKETS.—Dry hides are unchanged at 17@18c and entirely nominal as demand is slow. Horse hides are sluggish and the situation is unsatisfactory. Renderer hides are quoted about \$4.25@4.50 and good mixed descriptions \$3.75@4.00 for business. Packer shearlings are unchanged at \$1.20 and lambs at \$1.50@1.65 paid for late kill with stocks moderately ample due to larger slaughter. Dry pelts are quiet at 25@30c; pullers in some instances want long woolled dry pelts to mix with shorter woolled sheep and lambs. Pickled skins, \$6.00@7.50; hogskins, 15@30c.

New York.

PACKER HIDES.—No new business reported in the city slaughter situation. High prices are asked on the wanted native steers and spreads and business is slow because buyers decline to follow the upward trend at this time. Spreads are held for 17½c and last sales were at 17@17½c, most of them being at the inside level. Native steers are held up to 14½c in view of the sales of western natives at 15c. No trades reported above 13½c yet. Brands are steady and unchanged with stocks small. Butts quoted 12c and Colorados 11c. Cows 11½c paid and bulls recently sold up to 10½c.

SMALL PACKER HIDES.—New business is slow as buyers and sellers are a trifle apart in their views. All weight cows quoted at 11@12c paid and nominal with the outside price usually asked. Steers recently ranged at 12½@13c and some stock also sold at 13½c basis for heavies. Tanners and dealers are not ready to bid up for material on account of the slowness with which business can only be effected.

COUNTRY HIDES.—Some southern hide business is being effected. Southern extremes and kips of good description advanced to 11c, being the first movement on such a level reported around the market. Straight extremes and weights up to 50 lbs. were recently sold at 9½@10c and up to 10½c was the asking level, according to percentages of ticks and grubs. Boston buyers have been more interested in the cheap southern hides than in supplies from the better sections. As a result trades are relatively few. Mid-western extremes and weights to 50 lbs. sold at 11@11½c range.

CALFSKINS.—Three weight N. Y. calf quoted steady at \$1.50-1.85-2.70 paid with kip at \$3.15-3.25@4.20-4.25. Some grubby, ticky and branded kip sold at \$2.15@2.75. Outside veal skins quoted at \$1.25@1.45 basis on lights. The situation is called firm.

FOREIGN WET SALTED HIDES.—A further advance was registered in standard varieties of frigorifico steers when 2,000 Swift La Platas sold at \$39.50, or 50c higher, making the net cost to American buyer 14½c landed basis. Business was effected in fairly ample way with American and European buyers at \$39.00, but the new level has tended to retard movement temporarily.

INTERSTATE COMMERCE CASES.

Complaints made recently to the Interstate Commerce Commission and decisions rendered by the commission in cases of interest to meat packers are reported as follows:

Livestock Bedding Charges.—Continuing testimony September 26 on the livestock bedding charge case, J. S. Boyd, for the National Livestock Exchange introduced a complete tabulation of excerpts from all tariffs published by the carriers west of the Missouri River showing all rules or charges published relative to bedding stock cars. He said he had had the compilation made by the Traffic Service Corporation from the Commission's files of tariffs in order to be certain that it was complete and accurate in showing all instances where the carriers had borne the bedding charges as well as where they had been borne by the shipper.

He said the practice had been well established on several lines of absorbing the bedding charges as part of the service rendered for the published freight rate.

He also said that, for ten years, he had been in the freight claim service of the Santa Fe and had paid numerous claims on no other grounds than that the carrier

had failed to provide bedding, it being assumed that bedding was a necessary part of the transportation service.

He testified as to the payment and bearing of the charges as handled at the National Stock Yards and was supported in the testimony of the rate clerk at the yards and the traffic manager of the independent slaughterers, of St. Louis, an intervener, and the traffic manager for the allied packers. This testimony was for the purpose of establishing the foundation for the payment of reparations, it being indicated that records were being compiled by these companies for presentation to the Commission in the event reparation is granted. The witnesses contended that, in many cases, bedding charges ran as high as six or eight dollars a car and traffic managers of the packing companies said that frequently they paid for bedding by the carriers on cars of stock shipped to their plans when no new bedding had been furnished by the carriers for the haul from the market.

F. H. Crosby, for the Rock Island Railroad, testified that, on that road, the expense of bedding had never been taken into consideration in the fixing of rates.

Walter H. Saunders, for the independent slaughterers, cited various cases, including the southwestern cattle rate case, in which the testimony of the carriers and decisions of the Commission and of the courts went to show that the carriers had contemplated the absorption of the bedding charge.

CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner from J. F. Nicolas.)

Chicago, Oct. 6, 1923.—Quotations on hides at Chicago for the week ending Oct. 6, 1923, with comparisons, are as follows:

PACKER HIDES.				
	Week ending Oct. 6, '23.	Week ending Sept. 29, '23.	Corresponding week, 1922.	
Spread native steers	17	17	@17½c	@28c
Heavy native steers	@15c	@14½c	22½	@22½c
Heavy Texas steers	@12½c	@12½c		@20½c
Heavy butt branded steers	@12½c	@12½c		@20½c
Heavy Colorado steers	@11½c	@11½c		@19½c
Ex-light Texas steers	@9½c	@9½c	16	@16½c
Branded cows	@9½c	@9½c	16	@16½c
Heavy native cows	@14½c	@14c		@20½c
Light native cows	@12½c	@12½c		@19c
Native bulls	@11½c	11	@11½c	@16½c
Branded bulls	9 @9½c	9 @9½c	14½	@15c
Calfskins	17½ @18c	17½ @18c	21	@22c
Kip	15 @15½c	15 @15½c	20	@21c
Slunks, regular	@1.40	@1.40	\$0.90	@1.00
Slunks, hairless	35 @75c	35 @75c	45	@90c
Light, Native, Butts, Colorado and Texas steers	1c			per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Oct. 6, '23.	Week ending Sept. 29, '23.	Corresponding week, 1922.	
Natives, all weights	12 @12½c	12 @12½c	18	@18½c
Bulls, native	10 @10½c	10 @10½c	15	@15½c
Branded hides	9 @9½c	9 @9½c	15	@16c
Calfskins	16½ @17c	16½ @17c	20	@21c
Kip	14½ @15c	14½ @15c	19	@20c
Light calf	\$1.25@1.35	\$1.25@1.35	\$1.15	@1.25
Slunks, regular	\$1.15@1.25	\$1.15@1.25	\$0.90	@1.00
Slunks, hairless	30 @60c	35 @70c	40	@80c

COUNTRY HIDES.

	Week ending Oct. 6, '23.	Week ending Sept. 29, '23.	Corresponding week, 1922.	
Heavy steers	10 @11c	10 @11c	14½	@15½c
Heavy cows	9 @10c	9 @10c	14	@14½c
Butts	9 @10c	9 @10c	14	@14½c
Extremes	10 @11c	10 @11c	15½	@16½c
Bulls	8 @8½c	8 @8½c		@11c
Branded	7½ @8c	7½ @8c	11	@12c
Calfskins	14 @15c	13 @14c	17	@18c
Kip	12 @13c	12 @13c	16	@17c
Light calf	\$1.20@1.25	\$1.20@1.25	\$1.10	@1.15
Deacons	\$1.00@1.10	\$1.00@1.10	\$0.90	@1.00
Slunks, regular	\$0.75@1.00	60 @75c	50	@60c
Slunks, hairless	25 @30c	25 @30c	25	@30c
Horsehides	\$3.00@4.00	\$3.00@4.00	\$4.50	@5.00
Hogskins	25 @30c	20 @25c	15	@20c

SHEEPSKINS.

	Week ending Oct. 6, '23.	Week ending Sept. 29, '23.	Corresponding week, 1922.	
Large packers—Wool pelts out of season.				
Small packers—Wool pelts out of season.				
Packers' shear-lings	\$1.15@1.20	\$1.10@1.20	\$0.85	@0.95
Packers' spring-lambs	\$1.50@1.75	\$1.40@1.65	\$1.70	@1.90
Country pelts	\$1.50@2.00	\$1.50@1.75	\$1.25	@1.75
Dry pelts	27 @30c	27 @30c	25	@27c

ICE AND REFRIGERATION

ICE NOTES.

The Dover Ice Co., Dennison, O., recently sustained a loss of their plant by fire.

The cold storage plant of John Weese, Petersburg, W. Va., was recently destroyed by fire.

The Quebec Harbor Commission, Quebec, Canada, is asking for tenders for a new cold storage plant.

The American Ice Co., 309 Calvert Building, Baltimore, Md., is about to erect a new cold storage plant.

The George J. Cook Cold Storage Co., 30 Green street, Chicago, will soon erect a new addition to its plant.

H. E. Ogg, of San Antonio, Tex., will erect a new ice plant on 19th street, Little Rock, Ark., to cost about \$75,000.

The City Ice & Fuel Co., Cleveland, O., will shortly erect a new ice plant at Union avenue and East 136th street, Cleveland.

The Crystal Springs Ice Co. has been incorporated at Cedar Rapids, Ia., with a capital stock of \$150,000 by A. C. and P. S. Reinking.

The Gadsden Ice & Fuel Co., Gadsden, Ala., has been incorporated with a capital of \$150,000 by C. B. Foreman, J. H. Lester and others.

The Murphy Coal & Ice Co., Murphy, N. C., has been incorporated with a capital of \$50,000, by L. L. Heaton, Scott Litton and others.

It is reported that operations have begun on the construction of an artificial ice plant at Prophetstown, Ill. The new plant will cost \$15,000.

MEAT PACKING SCHOOL AT WORK.

(Continued from page 25.)

make a superintendent, it can show a man the road to superintendency. It will give any man a much better knowledge of the business in which he is engaged."

Allied Packers Boost It.

Arthur Cushman, superintendent of Allied Packers, Inc., points out some practical aspects of value as follows: "It is not to be expected that the evening class in superintendency will mould every

student who is registered in the course into a superintendent over night. The course will, however, be of considerable value to the man who is definitely aiming towards the position of superintendent. A program has been planned which will explain not only the duties of the superintendent but the importance and technique of those duties as well. The office employee can learn from observation some of the things the superintendent does, but he can not learn so easily why and how he does them. The evening class will give this opportunity; and the benefits arising from a chance to supplement the day's experience and observation with an analysis of this experience and observation at night should not be overlooked by the plant employee who wants to advance toward superintendency, or by the office employee who wants to know about the other departments of meat packing."

Accounting for Meat Packers.

Accounting is one of the fundamentals of meat packing. Proper accounting is necessary to succeed. The course in accounting may be of especial interest to employees who are engaged in accounting work, or who contemplate work of this nature. Its purpose is to give men in all branches of the business a grasp of the part accounting plays in the business as a whole.

Among the more important of the subjects which will be covered are such topics as the service of accounting to management; that is, the part which accounting plays in the complete administration of the packing company; the balance sheet, including income and expense statements; analysis of financial and departmental statements; investments and securities; distribution of costs and expenses to various departments; costs for major products and by-products and various other items.

The evening classes in accounting will meet every Wednesday evening from 7:00 to 9:00 o'clock. Associate Professor McKinsey of the university will have charge of this class.

J. H. Bliss, chief accountant, Libby, McNeill & Libby, and author of "Financial and Operating Ratios in Management," says:

"Anyone qualified to take this course

Prepare for August!

Door troubles and refrigeration losses every August cost you more than Stevenson's

"Door that cannot stand open"

—which ends your troubles forever.

Send for Bulletin 48—tells all about it.

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NOZZLES for BRINE SPRAY SYSTEMS have been adopted as standard by the largest packing houses in the world. Their dependability is taken for granted and economy is well known.

BE SURE YOU HAVE SELECTED RIGHT—TO AVOID FUTURE EVENTUAL REPLACING OF SPRAY NOZZLES WITH THE "SPRARITE".

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AMMONIA COMPRESSOR
IS USED IN THE VOGT
COMPRESSION SYSTEM

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Absorption—Compression
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MANUFACTURERS OF ICE AND REFRIGERATING EQUIPMENT—DROP FORGED STEEL VALVES AND FITTINGS
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Baltimore—Wernig Moving, Hauling & Storage Co., Frank R. Small, 619 Equitable Bldg.
Boston—G. W. Goerner, 40 Central St.
Buffalo—Central Supply Co.; Keystone Warehouse Co.
Cleveland—Curtis Bros. Transfer Co.
Detroit—Brennan Truck Co.
El Paso—R. E. Huthstainer, 615 Mills Bldg.
Jacksonville—Service Warehouse Co.

Los Angeles—Mailliard & Schmiedell.
Mexico, D. F.—F. Bezaury, Jr., 7 a de Colima 225 B.
New York—Roessler & Hasslacher Chemical Co., 709 6th Ave.
Newark—American Oil & Supply Co.
New Orleans—O. E. Lewis & Co., Inc., 633 Camp St.
Norfolk—Southgate Forwarding & Storage Co.
Pittsburgh—Pennsylvania Transfer Co.; Pennsylvania Brewers Supply Co., 158 10th St.

Philadelphia—Henry Bower Chemical Mfg. Co.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Warehouse & Distributing Co., 1 Mt. Hope St.
Savannah—Savannah Brokerage Co.
San Francisco—Mailliard & Schmiedell.
Seattle—Mailliard & Schmiedell.
Tampa—Charles Hovey, Room 315, Citizens Bank Bldg.
Toledo—Moreton Truck Co.; G. H. Weddle & Co., 1932 Canton St.
Washington—Littlefield, Alvord & Co.

will find that it promotes not only his accounting ability but also his understanding of meat packing records. Every man should know how and where his work fits into the organization as a whole. This course should help the student gain that knowledge."

What Science Does in Packing.

The course on the service of science in the packing industry will be conducted by several leaders in the scientific departments of the packing industry. This is not a course in science, but is one in the use and value of science. It is intended to give those who may hold executive positions an understanding of the ways and the places in which science touches the packing industry, so that when they are facing a problem that may have a scientific bearing they will be led to seek the advice of a scientific man as well as experts in other lines. This course will also set forth the opportunities waiting for the man who enters this field.

This course will comprise such subjects as the general scope of scientific work in the industry; fats and oils; nitrogenous products; fertilizers and feeds; gelatin and glue; nutrition, refrigeration; waste recovery; sanitation and spoilage prevention; the chemical laboratory; the research laboratory; the chemical engineer; the co-ordination of the work of the various scientific branches with the executive and operating departments.

Lecturers in this course include Messrs. Lowenstein, Richardson, Tolman, Rudnick, Vollertsen, Langfeld and Klein. The instructor in charge will be Dr. C. Robert Moulton, formerly head of the department of agricultural chemistry in the University of Missouri and now director of the Bureau of Nutrition in the Institute of American Meat Packers.

The classes on science will be held from 7:00 to 9:00 o'clock every Thursday evening.

Of the course on science in meat packing, Dr. Arthur Lowenstein, vice-president of Wilson & Company, speaks as follows:

"Science and the scientist play an important part in the development and progress of the meat packing industry. In addition to discussion of the various applications of scientific knowledge to meat packing, the course will enter the field of research in the packinghouse. The young man who enters into scientific work, and masters a certain branch of science, is indispensable to the industry.

This three months' evening course cannot turn out scientists, but it can show students how science touches and directs the destiny of the industry in which they are engaged. Without this knowledge, they never can have an adequate understanding of the packing industry in all of its phases."

The instructors in this course are Dr. L. D. H. Weld and Mr. A. T. Kearney. Both of these men are now connected with the packing industry in important positions. Both have had instructional experience. Dr. Weld formerly was head of the department of business administration at Yale.

Classes in economics will be held from 7:00 to 9:00 o'clock on Monday evenings.

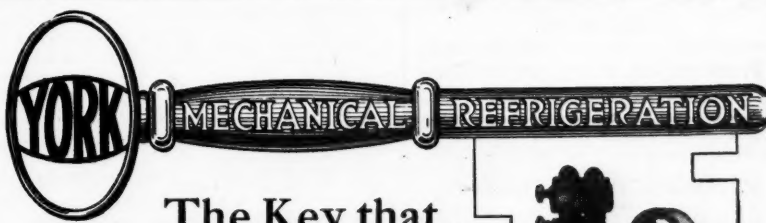
Regarding this course, Charles H. Swift, vice-president of Swift & Company, declares that "No course can give anyone engaged in the packing industry a quicker appreciation of the meaning and functions of this detailed business. To learn, even in a general way, the application of basic economic laws in the meat packing industry is to come at once upon the essential services and primary problems of the industry. In no other way can one so quickly grasp the factors which have made this business what it is today and which, with modifications, will determine its status in the future."

B. G. Brennan, president of the Brennan Packing Company, says: "It seems to me that the young man who does not register for this course is letting an opportunity slip by which is seldom offered. The Institute of Meat Packing is a very important step forward in the educational field, and its treatment of the subject of economics is sure to have exceptional merit, since it is to be discussed in a practical way by business men with marked teaching ability whose experience gives them a thorough knowledge of economics as applied to business."

Philip D. Armour, first vice-president of Armour & Company, states that "The course in economics of the packing industry offered by the Institute of Meat Packing will give the man who intends to enter the packing industry a helpful and practical knowledge of the industry's position, its functions, and its problems. The man now in the industry will find that the knowledge already gained there will be useful in providing him with a knowledge of the industry in allied departments as well as a more complete understanding of the problems with which he is already familiar."

J. Moog, vice-president of Wilson & Company, sums up the value of economics in the following words:

"No man can go very far in industry without acquiring a knowledge of the principles of economics. The packing industry, while it is, in general, subject to the same economic laws which effect other industries, is governed by certain specific applications of laws which must be thoroughly understood by the employee who wishes to assume a position of responsibility within the industry. A study of economics includes discussion of the laws of supply and demand, and their relationship to price and production."



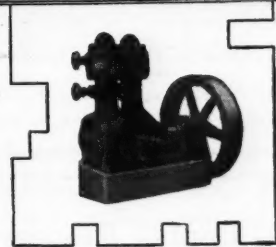
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THOUSANDS of York Machines have paid for themselves, and are now earning substantial dividends for their owners. These machines are designed for service, built of the best materials for the purpose, thoroughly tested and rigidly inspected before shipment. They are self-contained, require very little attention and do not require a skilled operator. There is probably no other equipment you can buy that will be a greater help in increasing your profits than a York Refrigerating Machine.

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(Ice Making and Refrigerating Machinery Exclusively)

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Pittsburgh	St. Louis	San Francisco
Cleveland	Kansas City	Seattle

Chicago Section

E. S. Urwitz of the Dryfus Packing & Provision Co., Lafayette, Ind., was in the city this week.

L. H. Guthrie, president of the Marion Packing Co., Marion, O., and Mrs. Guthrie were in Chicago this week.

Edward F. Dold, president and general manager of the Detroit Packing Co., Detroit, Mich., was in Chicago this week.

President Louis F. Swift, of Swift & Company, was back in Chicago this week after a nine months' tour of the globe.

Albert Philipp of the well known house of Daniel Loeb of Rotterdam was a visitor in Chicago recently while on a trip to this country.

Major E. L. Roy of the well known firm of Cross, Roy & Saunders is expected to return from his European trip in about a week's time.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 37,5000 cattle, 8,418 calves, 82,218 hogs, and 54,852 sheep.

Mr. and Mrs. Richard T. Keefe and Kathleen Keefe, of Arkansas City, Kan., passed through Chicago this week on their way home from the packers' convention at Atlantic City.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, September 29, for shipment sold out, ranged from 7.00 to 20.00 cents per pound, averaged 13.53 cents per pound.

Provision shipments from Chicago for the week ending September 29, 1923, with comparisons, were as follows:

	Last week.	Prev. week.	Last year.
Cured meats, lbs.	13,025,000	18,108,000	13,238,000
Lard, lbs.	10,728,000	13,875,000	11,902,000
Fresh meats, lbs.	21,835,000	28,905,000	23,300,000
Pork, bbls.	5,000	5,000	5,000
Canned meats, boxes.	19,000	19,000	18,000

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Provisions, Oils, Greases and Tallow
Offerings Solicited

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PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

Fred J. Anders Chas. H. Reimers

Anders & Reimers

ARCHITECTS
ENGINEERS

314 Erie Bldg. Packing House
Cleveland, O. Specialists

Gerard Fleumer, one of the leading brokers of Amsterdam, Holland, in fertilizers, feed materials and seeds, is on a visit to the United States and has been spending some days in Chicago. Mr. Fleumer is the secretary of the Netherlands Association of Manufacturers of and Dealers in Fertilizers and Foodstuffs.

Meat Trade Movies—No. 45.



WHEN THE LAW BAGS ITS GAME.

Members of the legal profession are generally pretty good sharp-shooters, and packing-house lawyers ought to be especially adept. Walter H. Saunders of St. Louis, member of the legal committee of the Institute, is as good at potting railroad sharks as ducks.

Everett C. Brown, president of the Chicago Livestock Exchange, has been reappointed by Governor Len Small as a member of the deep waterways commission of the state of Illinois. Mr. Brown feels that an outlet to the sea would be of great value to corn belt farmers, and is gratified to have the opportunity to serve Middle West agriculture in this capacity.

L. C. Williamson, of the National Oil & Hide Company, Ltd., Birkenhead, England, was in Chicago this week. Mr. Williamson is an authority in this field in the British trade, and a long-time reader of THE NATIONAL PROVISIONER.

J. F. Smith, head of Swift & Company's refinery department, celebrated the 30th anniversary of his connection with Swift & Company on October 1st. "Jack" Smith is one of the most popular executives of the Swift organization throughout the trade.

G. D. Strauss, of the purchasing department of Piggly Wiggly Stores, Inc., was in Chicago on Saturday, Sept. 22nd and Saturday, Sept. 29th, between the above dates attending the American Specialty Manufacturers Association convention in Minneapolis and St. Paul.

Among packers from out of town who have been visiting in Chicago this week are the following: Geo. A. Hormel, president of Geo. A. Hormel & Co., Austin, Minn.; Morton Mannheimer, president of the Evansville Packing Co., Evansville, Ind.; Geo. A. Franklin, president of the Dunlevy-Franklin Packing Co., Pittsburgh, Pa.; J. W. Rath, president of the Rath Packing Co., Waterloo, Ia.; Jay E. Decker, president of Jacob E. Decker & Sons, Mason City, Ia.; and Fred T. Fuller, president of the Iowa Packing Co., Des Moines, Iowa.

Joseph Block, president of the Western Butchers' Supply Co., San Francisco, Calif., was in Chicago last week, with Mrs. Block. They were making a pleasure tour which will include Cleveland, Buffalo, Atlantic City, Cincinnati and New Orleans. It was Mr. Block's first Eastern trip in many years. He was formerly a Chicagoan, well known in the trade, and it was his first visit here in 24 years. He swore he wouldn't bother with business, but he could not keep to his resolution. The Koch wire sausage form was recently put on the market by his company, and advertised for the first time in THE NATIONAL PROVISIONER. Such a flood of replies was received after he left the Coast, and forwarded to him at Chicago, that he had to get busy here and arrange for sales connections. He did not look as though his vacation had been entirely spoiled, however.

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ations, Investigations
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Packing Houses
30 Years Experience

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Specializing in Packing Houses, Abattoirs,
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CONSTRUCTION; CORK INSULATION &
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WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

M. P. BURT & COMPANY Engineers & Architects

Packingshouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
Efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

You'll make more profits with "Enterprise" No. 156

This "Enterprise" No. 156 Power Chopper has a capacity per hour of 2,000 lbs. Has extra heavy pulleys, 20x 3/4", running 300 r. p. m. with 5 to 7 h. p.

The most highly developed type of belt-driven chopper made. It has fewer parts than any other chopper. Gears are done away with, and the pulleys are placed on the socket shaft. The machine is noiseless. Its capacity

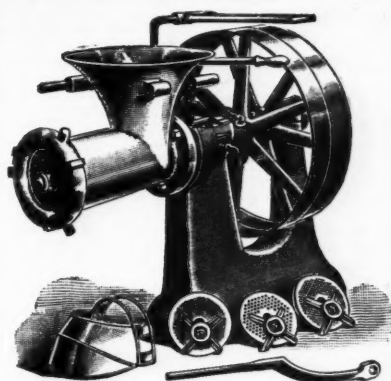
is much greater than a geared machine of corresponding size.

Knife and plate *stay sharp* longer. Four knives and four plates (including knife and plate for fat.)

Save power costs, save labor costs and speed up production with "Enterprise." Your old machine may be mighty expensive when you consider the money a new "Enterprise" will make for you.

Write us for chopper catalog. We make 72 sizes and styles, belt driven, motor-driven and hand-power.

The Enterprise Mfg. Co. of Pa., Philadelphia, U. S. A.



CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Sept. 24...	42,022	4,436	51,758	41,161
Tuesday, Sept. 25...	10,197	2,893	27,471	27,934
Wednesday, Sept. 26...	14,836	2,522	27,153	24,186
Thursday, Sept. 27...	8,152	2,685	25,324	22,054
Friday, Sept. 28...	2,761	984	19,814	15,294
Saturday, Sept. 29...	1,000	500	5,000	2,000

Total for week...	78,968	14,030	156,519	132,625
Previous week	78,968	14,030	156,519	132,625
Year ago	75,165	17,164	127,769	84,115
Two years ago	65,708	13,368	126,432	148,779

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Sept. 24...	5,624	470	7,655	5,963
Tuesday, Sept. 25...	4,032	555	4,327	13,874
Wednesday, Sept. 26...	5,302	265	3,495	14,257
Thursday, Sept. 27...	6,558	23	5,353	17,406
Friday, Sept. 28...	4,712	160	3,752	16,889
Saturday, Sept. 29...	500	10	2,000	1,000

Total for week...	26,728	1,483	26,582	69,389
Previous week	22,938	1,457	38,156	70,058
Year ago	23,105	2,224	18,207	27,745
Two years ago	23,438	1,894	27,148	57,903

Receipts at Chicago Stock Yards thus far this year to Sept. 29, with comparative totals:

	1923.	1922.
Cattle	2,290,268	2,204,644
Calves	579,822	599,880
Hogs	7,388,159	5,821,665
Sheep	2,888,257	2,755,759

Combined weekly hog receipts at eleven markets for 1923 to Sept. 29, with comparisons:

	Week.	Year to date.
Week ending Sept. 29...	643,000	27,477,000
Previous week	579,000	
Corresponding week, 1922...	519,000	20,917,000
Corresponding week, 1921...	453,000	21,171,000
Corresponding week, 1920...	386,000	21,430,000
Average, 1908 to 1922...	382,000	19,440,000

Combined receipts at seven points for the week ending Sept. 29, 1923, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Sept. 29...	323,000	520,000	381,000
Previous week	323,000	466,000	380,000
1922	356,000	397,000	285,000
1921	242,000	315,000	386,000
1920	383,000	280,000	385,000
Average, 1914-22...	295,000	308,000	411,000

Combined receipts at seven markets for 1923 to Sept. 29, and the corresponding period for previous years:

	*Cattle.	Hogs.	Sheep.
1923	7,948,000	22,691,000	7,838,000
1922	7,494,000	16,920,000	7,150,000
1921	6,482,000	16,483,000	8,698,000
1920	7,416,000	17,131,000	8,071,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top and average prices for hogs for under-mentioned weeks:

	Number received.	Average weight.	Prices—lbs. Top. Average.
Week ending Sept. 29...	156,500	243	\$ 8.90 \$ 7.95
Previous week	157,190	240	\$ 9.20 \$ 8.25
1922	127,769	251	10.70 9.25
1921	126,432	246	8.50 7.25
1920	100,235	238	17.85 15.90
1919	110,561	249	17.75 15.75
1918	125,001	230	20.00 18.95
1917	65,303	220	19.65 18.90
1916	140,171	211	10.27 9.45
1915	31,533	214	8.75 8.00
1914	104,057	237	8.90 7.90
1913	146,050	207	3.90 8.25
Average, 1913-1922...	112,700	230	\$13.10 \$11.95

*Receipts and average weight for week ending Sept. 29, 1923, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Sept. 29...	\$ 9.05	\$ 7.95	\$ 7.15	\$13.25
Previous week	10.30	8.25	7.25	13.85
1922	10.55	9.25	5.95	14.30

1921	7.80	7.25	4.00	8.35
1920	14.50	15.90	6.20	13.00
1919	16.00	15.75	8.10	15.40
1918	15.00	18.95	11.00	15.25
1917	12.30	18.90	11.90	18.00
1916	9.65	9.45	7.40	9.90
1915	9.20	8.00	5.80	8.65
1914	9.10	7.90	5.20	7.50
1913	8.35	8.25	4.85	7.05
Average, 1913-1922...	\$11.25	\$11.95	\$ 7.00	\$11.75

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards for weeks mentioned:

	Cattle.	Hogs.	Sheep.
*Week ending Sept. 29...	52,300	129,900	63,200
Previous week	49,200	119,143	74,213
1922	52,014	109,562	58,370
1921	42,270	99,284	90,876
1920	44,874	89,934	72,290
1919	47,632	101,295	78,484
1918	57,432	121,023	94,217

*Saturday, Sept. 29, estimated.

Chicago packers' hog slaughter for the week ending Sept. 29, 1923:

Armour & Co.	13,800
Anglo-American Provision Co.	7,300
Swift & Co.	16,700
G. H. Hammond Co.	5,900
Morris & Co.	14,800
Wilson & Co.	10,800
Boyd-Lunham	6,600
Western Packing & Provision Co.	10,700
Roberts & Oake	5,100
Miller & Hart	4,800
Independent Packing Co.	3,400
Brennan Packing Co.	5,900
Wm. Davies Co.	900
Agar Packing Co.	1,300
Others	14,700
Total	125,700

Previous week	123,400
Year ago	117,100
Two years ago	105,500
Three years ago	86,700

Shipments today, 2,000; left over, 6,000.
(For Chicago livestock prices see page 42.)

Monthly top and average prices of beef cattle, hogs and lambs at Chicago for 1923 follow:

	Beef cattle	Hogs	Lambs
	Top. Av.	Top. Av.	Top. Av.
January	\$11.85 \$9.15	\$9.00 \$8.35	\$15.50 \$13.90
February	11.00 8.85	8.85 8.05	15.50 13.90
March	10.40 8.85	8.85 8.20	15.50 13.85
April	10.40 9.00	8.75 8.70	13.25 13.30
May	11.00 9.50	8.40 7.55	17.00 14.15
June	11.50 10.00	7.75 6.90	16.50 15.15
July	11.75 9.65	8.10 7.00	16.25 14.20
August	13.10 10.65	9.60 7.00	14.15 13.20
September	13.00 10.20	9.75 8.30	15.00 13.25
High	\$13.10 \$10.65	\$9.60 \$8.35	\$17.00 \$15.15
Low	10.40 8.85	7.75 6.90	14.15 13.20

*Six 716-lb. yearlings at \$11.25.

†Eight 1,485-lb. steers sold Sept. 4 at \$13.10.

SEPTEMBER PRICES AT CHICAGO.

September top and average prices of native beef steers, hogs and aged lambs at Chicago for under-mentioned years follow:

	Beef steers	Hogs	Lambs
	Top. Av.	Top. Av.	Top. Av.
1923	\$13.00 \$10.20	\$ 9.75 \$ 8.30	\$15.00 \$13.25
1922	12.25 10.20	10.70 8.70	14.75 13.45
1921	10.90 8.00	9.65 7.60	10.25 8.80
1920	18.35 15.05	18.25 15.90	14.40 13.30
1919	18.00 15.50	21.00 17.45	16.25 14.85
1918	19.60 16.00	20.35 19.55	19.00 17.25
1917	17.90 13.10	19.70 18.20	18.60 17.50
1916	11.50 9.40	11.60 10.70	11.40 10.60
1915	10.50 8.95	8.50 7.25	9.25 8.75
1914	11.05 9.35	9.75 8.85	9.00 7.80
1913	9.50 8.50	9.65 8.30	7.90 7.15
1912	11.00 8.15	9.27 8.45	7.75 7.00
1911	8.50 8.10	10.80 8.90	7.40 6.80
1910	8.50 6.75	8.60 8.20	7.75 6.80
1909	7.85 5.95	7.60 6.85	6.15 5.35
1908	7.35 6.10	7.00 6.00	7.70 6.90
1907	6.95 5.50	6.82 6.25	8.25 7.15
1906	6.50 5.05	6.30 5.50	8.00 7.00
1904	6.55 5.10	6.37 5.75	6.35 5.15
High	\$10.60 \$16.00	\$21.00 \$19.65	\$19.00 \$17.50
Low	6.50 5.05	6.20 5.50	6.15 5.15

In September, 1896, top cattle sold at \$5.30; in September of the same year top hogs only reached \$3.50.

*Eight head sold at \$13.10. Top for full carloads, \$13.00.



Reduce Your Delivery Costs

Several packers have done this very thing by using our pure aluminum air tight panel body

Requires no ice or refrigeration of any kind. Insulation and air tight aluminum body hold the cold air in.

We specialize in panel and stake bodies for all size chassis.

Further details furnished on request

GIFFEL SALES COMPANY

845 LaFayette Avenue

Terre Haute, Ind.

One of the Giffel Sales Co.'s aluminum bodies in use by Hughes-Curry Packing Co., Anderson, Ind.

Chicago Provision Markets

CASH PRICES.

Based on Actual Carlot Trading, Thursday, October 4, 1923.

Green Meats.

Regular Hams—		
8-10 lbs. avg.	@15
10-12 lbs. avg.	@14½
12-14 lbs. avg.	@14½
14-16 lbs. avg.	@14½
16-18 lbs. avg.	@14½
18-20 lbs. avg.	@14½

Skinned Hams—		
14-16 lbs. avg.	@15½
16-18 lbs. avg.	@15½
18-20 lbs. avg.	@15
20-22 lbs. avg.	@13½
22-26 lbs. avg.	@11½
24-26 lbs. avg.	@10½
25-30 lbs. avg.	@10½

Picles—		
4-6 lbs. avg.	@8
6-8 lbs. avg.	@7½
8-10 lbs. avg.	@7½
10-12 lbs. avg.	@7

Clear Bellies—		
6-8 lbs. avg.	@17
8-10 lbs. avg.	@15½
10-12 lbs. avg.	@13
12-14 lbs. avg.	@12½
14-16 lbs. avg.	@12½

Pickled Meats.

Regular Hams—		
8-10 lbs. avg.	@16½
10-12 lbs. avg.	@16
12-14 lbs. avg.	@16
14-16 lbs. avg.	@16
16-18 lbs. avg.	@15½
18-20 lbs. avg.	@16

Skinned Hams—		
14-16 lbs. avg.	@16½
16-18 lbs. avg.	@16½
18-20 lbs. avg.	@16½
20-22 lbs. avg.	@15
22-24 lbs. avg.	@12½
24-26 lbs. avg.	@11½
25-30 lbs. avg.	@11

Picles—		
4-6 lbs. avg.	@8½
6-8 lbs. avg.	@8
8-10 lbs. avg.	@7½
10-12 lbs. avg.	@7½

Clear Bellies—		
6-8 lbs. avg.	@17
8-10 lbs. avg.	@15½
10-12 lbs. avg.	@13
12-14 lbs. avg.	@12½
14-16 lbs. avg.	@12

Dry Salt Meats.

Extra ribs	@11
Extra clear	@11
Regular plates	@9½
Clear plates	@10
Jowl butts	@8½

Fat Backs—		
8-10 lbs. avg.	@11½
10-12 lbs. avg.	@11½
12-14 lbs. avg.	@12½
14-16 lbs. avg.	@12½
16-18 lbs. avg.	@12½
18-20 lbs. avg.	@12½
20-25 lbs. avg.	@13

Clear Bellies—		
12-14 lbs. avg.	@11½
14-16 lbs. avg.	@11½
16-18 lbs. avg.	@11
18-20 lbs. avg.	@10½
20-25 lbs. avg.	@10½
30-35 lbs. avg.	@10½
Nominal asked.		

FUTURE PRICES.

Official Board of Trade, Range of Prices.

SATURDAY, SEPTEMBER 29, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
Sept. 12.20	12.20	12.10	12.15	
Oct. 12.07½	12.10	11.95	12.00	
Jan. 11.10	11.10	10.95	10.95	
RIBS—(Boxed 25c more than loose)—				
Sept. 9.20	9.20	9.15	9.15	
Oct. 9.60	9.60	9.58½	9.58½	
Jan. 9.60	9.60	9.58½	9.58½	

MONDAY, OCTOBER 1, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
Oct. 12.00	12.10	12.00	12.10	
Jan. 10.95	11.00	10.95	10.95	
RIBS—(Boxed 25c more than loose)—				
Oct. 9.15	9.15	9.15	9.15	
Jan. 9.55	9.55	9.55	9.55	

TUESDAY, OCTOBER 2, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
Oct. 12.25	12.30	12.22½	12.27½	
Nov. 12.20	12.20	12.17½	12.17½	
Jan. 11.05	11.07½	11.02½	11.07½	
RIBS—(Boxed 25c more than loose)—				
Oct. 9.20	9.20	9.20	9.20	
Jan. 9.60	9.60	9.60	9.60	

WEDNESDAY, OCTOBER 3, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
Oct. 12.30	12.35	12.25	12.25	
Nov. 12.20	12.20	12.17½	12.17½	
Jan. 11.07½	11.10	11.07½	11.07½	
RIBS—(Boxed 25c more than loose)—				
Oct. 9.25	9.25	9.25	9.25	
Jan. 9.65	9.65	9.65	9.65	

THURSDAY, OCTOBER 4, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
Oct. 12.20	12.20	13.10	12.12½	
Nov. 12.00	12.00	11.90	11.97½	
Jan. 11.05	11.05	10.90	10.95	
RIBS—(Boxed 25c more than loose)—				
Oct. 9.15	9.15	9.15	9.15	
Jan. 9.60	9.60	9.50	9.50	

FRIDAY, OCTOBER 5, 1923.

LARD—(Per 100 lbs.)—				
Open.	High.	Low.	Close.	
Oct. 12.12½	12.27½	12.07½	12.27½	
Nov. 12.05	12.05	12.05	12.05	
Dec. 11.65	11.65	11.55	11.55	
Jan. 10.95	11.07½	10.95	11.07½	
RIBS—(Boxed 25c more than loose)—				
Oct. 11.02½	11.02½	11.02½	11.02½	
Jan. 9.50	9.57½	9.50	9.57½	

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, October 4, 1923, with comparisons, were reported to The National Provisioner as follows:

	Week ending Oct. 4, 1923.	Previous week, 1922.	Cor.
Armour & Co.	10,000	13,300	12,800
Anglo-Amer. Prov. Co.	6,500	6,600	7,300
Swift & Co.	14,700	15,500	12,900
G. H. Hammond & Co.	7,800	9,000	8,200
Morris & Co.	12,300	12,600	13,600
Wilson & Co.	9,500	10,500	10,200
Royd-Lunham & Co.	6,500	6,300	4,900
Western Pkg. & Prov. Co.	10,500	10,400	7,500
Roberts & Onker	4,800	5,800	4,900
Miller & Hart	3,800	5,100	4,500
Independent Packing Co.	3,200	3,600	4,900
Fremann Packing Co.	6,500	6,700	5,700
William Davies Co.	800	1,200	1,200
Agar Pkg. Co.	1,025	200	1,800
Others	8,800	8,100	8,100
Total	100,925	105,400	107,500

MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending September 29, 1923, with comparisons, as follows:

	Week ending Sept. 29, 1923.	Previous week, 1922.	Cor.
Western dressed meats:	8,952	8,886	8,143
Steers, carcasses	1,616	849	747
Cows, carcasses	301	343	96
Bulls, carcasses	10,250	10,065	11,382
Veal, carcasses	2,046	2,083
Hogs and pigs	26,119	18,287	17,554
Lambs, carcasses	4,834	5,710	7,543
Mutton, carcasses	211,533	120,964	80,529
Beef cuts, lbs.	1,149,349	875,931	985,240
Pork cuts, lbs.	8,955	10,014	10,969
Local slaughter, Federal inspection:	13,378	13,938
Cattle	45,480	49,887	47,092
Calves	43,254	50,020	50,543
Hogs
Sheep

CHICAGO RETAIL FRESH MEATS

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	37	28	20
Rib roast, light end	30	32	22
Chuck roast	18	16	14
Steaks, round	45	39	26
Steaks, sirloin, first cut	45	35	30
Steaks, porterhouse	70	55	32
Steaks, flank	28	25	18
Beef stew, chuck	18	15	12½
Corned briskets, boneless	22	20	16
Corned plates	14	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	45	25
Legs	48	28
Chops, rib and loin	28	26
Chops, shoulder	28	26
Chops, rib and loin	50	..

Mutton.

Legs	22	..
Stew	15	..
Shoulders	20	..
Chops, rib and loin	38	..

Pork.

Loins, whole, 8@10 avg.	26	@30
Loins, whole, 10@12 avg.	24	@26
Loins, whole, 12 to 14	21	@24
Loins, whole, 14 and over	18	@20
Chops	50	@34
Shoulders	18	@15
Butts	18	@18
Spareribs	12	@12
Hocks	12	@12½
Leaf lard, unrendered	12½	..

Veal.

Hindquarters	12	@35
Forequarters	12	@18
Legs	30	@40
Breasts	12½	@18
Shoulders	16	@22
Cutlets	50	@50
Rib and loin chops	40	@40

Butchers' Offal.

Suet	4	@4
Shop fat	2	@2
Bones, per 100 lbs.	60	@60
Calf skins	13	@13
Kips	12	@12
Deacons	12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran. L C L	6%	6%
Crystals	7%	7%
Double refined nitrate of soda, f. o. b.	4%	4%
N. Y. & S. F., carloads	4%	4%
Less than carloads, granulated	5%	5%
Crystals	5%	5%
Kegs, 100@130 lbs., 1c more.
Boric acid, in carloads, powdered, in bbls.	10	9½
Crystal to powdered, in bbls., in 5-ton lots or more	10½	9½
In bbls. in less than 5-ton lots	10½	10
Borax, carloads, powdered, in bbls.	5%	5%
In ton lots, gran. or powdered, in bbls.	5%	5%
Sugar—
Raw sugar, 96 basis	7½	@7½
Second sugar, 90 basis	6%	@6%
Syrup, testing 63 to 65 combined sucrose and invert	30	@30
Standard, granulated, f. o. b. refinery	9.50	@9.50
leaves (less 2 per cent.)	8%	@8%
Plantation, granulated, f. o. b. New Or.	8%	@8%
(net)	7½	@7½
White clarified, f. o. b. New Orleans	8%	@8%
(net)	7½	@7½
Yellow clarified, f. o. b. New Orleans	8%	@8%
(net)	7½	@7½
Salt—
Granulated, car lots, per ton, f. o. b. Chi-	8.30	ago, bulk
Medium, car lots, per ton, f. o. b. Chicago,	9.20	bulk
Rock, car lots, per ton, f. o. b. Chicago	6.00	..

EMIL KOHN, Inc. Office and Warehouse: 337 to 347 East 44th Street NEW YORK, N. Y.

Ship us a small Consignment and see how much better you can do. Results Talk! Information gladly furnished.

Calfskins

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For Tankage, Blood, Bone Fertilizer, all Animal and Vegetable Matter. Installed in the largest packing-houses, fertilizer and fish reduction plants in the world.

We handle waste and by-products.

Send for Catalogue T. B.

American Process Co.
68 William St. . . . New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		
	Week ending	Cor. week,
	Oct. 6,	1922.
Prime native steers.....	18 @20	17 @18
Good native steers.....	17 @18	15 @16
Medium steers.....	13 1/2 @16	13 @14
Heifers, good.....	13 @15	12 @11
Cows.....	8 @12	7 @11
Hind quarters, choice.....	5 @25	5 @23
Fore quarters, choice.....	5 @15	5 @11
Beef Cuts.		
Steer Loins, No. 1.....	@42	@38
Steer Loins, No. 2.....	@38	@32
Steer Short Loins, No. 1.....	@43	@35
Steer Short Loins, No. 2.....	@44	@40
Steer Loin Ends (hips).....	@30	@27
Steer Loin Ends, No. 2.....	@29	@26
Cow Loins.....	11 @23	15 @25
Cow Short Loins.....	18 @25	18 @23
Cow Loin Ends (hips).....	12 @18	12 @18
Steer Ribs, No. 1.....	@30	@28
Steer Ribs, No. 2.....	@29	@25
Cow Ribs, No. 1.....	@23	@17
Cow Ribs, No. 2.....	@21	@15
Cow Ribs, No. 3.....	@11	@10
Steer Rounds, No. 1.....	@17 1/2	@15
Steer Rounds, No. 2.....	@16 1/2	@14
Steer Chucks, No. 1.....	@12 1/2	@11
Steer Chucks, No. 2.....	@11 1/2	@10
Cow Rounds.....	10 @14 1/2	9 @12 1/2
Cow Chucks.....	7 1/2 @8	6 @8
Steer Plates.....	@8 1/2	@8
Medium Plates.....	@8	@7 1/2
Briskets, No. 1.....	@16	@15
Briskets, No. 2.....	@12	@12
Steer Navel Ends.....	@6 1/2	@6 1/2
Cow Navel Ends.....	4 1/2 @5	@5
Fore Shanks.....	@5	@4 1/2
Hind Shanks.....	@4 1/2	@3 1/2
Rolls.....	18 @22	18 @23
Strip Loins, No. 1, boneless.....	@75	@60
Strip Loins, No. 2.....	@65	@55
Strip Loins, No. 3.....	@15	@12
Sirloin Butts, No. 1.....	@34	@35
Sirloin Butts, No. 2.....	@28	@25
Sirloin Butts, No. 3.....	@18	@12
Beef Tenderloins, No. 1.....	@75	@65
Beef Tenderloins, No. 2.....	@65	@55
Rump Butts.....	16 @17	18 @20
Flank Steaks.....	@17	@17
Boneless Chucks.....	8 1/2 @15	7 @8
Shoulder Clods.....	12 @15	@13
Hanging Tenderloins.....	@8	@8
Trimblings.....	@8	@8

Beef Product.

Brains, per lb.....	8 @9	6 1/2 @8
Hearts.....	5 @6	4 1/2 @5
Tongues.....	20 @30	22 @30
Sweetbreads.....	38 @38	32 @35
Ox-Tail, per lb.....	6 @8	5 @8
Flank Tripe, plain.....	4 @4	@5
Fresh Tripe, H. C.....	6 1/2 @6 1/2	@6 1/2
Livers.....	6 @8	6 1/2 @9
Kidneys, per lb.....	9 @10	@10 1/2

Veal.

Choice Carcass.....	20 @21	19 @20
Good Carcass.....	16 @19	14 @18
Good Saddles.....	25 @20	22 @18
Good Backs.....	10 @14	12 @14
Medium Backs.....	6 @7	5 @7

Veal Product.

Brains, each.....	8 @9	7 @8
Sweetbreads.....	52 @58	50 @60
Calif Livers.....	31 @33	28 @32

Lamb.

Choice Lambs.....	@25	25 @28
Medium Lambs.....	@23	22 @24
Choice Saddles.....	@28	32 @34
Medium Saddles.....	@25	@30
Choice Fores.....	@21	@21
Medium Fores.....	@21	@21
Lamb Fries, per lb.....	30 @31	@23
Lamb Tongues, each.....	13 @13	@18
Lamb Kidneys, per lb.....	25 @25	@25

Mutton.

Heavy Sheep.....	@7	@7
Light Sheep.....	@13	@14
Heavy Saddles.....	@10	@14
Light Saddles.....	@16	@18
Heavy Fores.....	@12	@12
Light Fores.....	@12	@12
Mutton Legs.....	@20	@20
Mutton Loins.....	@18	@10
Mutton Stew.....	@7	@7
Sheep Tongues, each.....	@13	@8
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hogs.....	@16	18 @19
Pork Loins, 8@10 lbs. avg.....	@22	@22
Leaf Lard.....	@13	@12
Tenderloin.....	@48	@50
Spare Ribs.....	@9	@11
Butts.....	@15	@17
Hocks.....	@10	@12
Trimblings.....	@10	@11 1/2
Extra lean trimblings.....	@12	14 1/2 @15
Tails.....	@7 1/2	@8
Snouts.....	@6	@5
Pigs' Feet.....	@4 1/2	@4 1/2
Pigs' Heads.....	@6	@7
Blade Bones.....	@7	@12
Blade Meat.....	@11 1/2	@12 1/2
Cheek Meat.....	@10	@9 1/2
Hog Livers, per lb.....	@4 1/2	3 1/2 @4
Neck Bones.....	@3 1/2	@3 1/2
Skinned Shoulders.....	11 1/2 @12 1/2	@14
Pork Hearts.....	@5	@5
Pork Kidneys, per lb.....	@3 1/2	@5
Pork Tongues.....	@16 1/2	@16 1/2
Silp Bones.....	@9	@9
Tail Bones.....	@9	@8
Brains.....	@8	@8
Back Fat.....	@11 1/2	@12
Hams.....	@17	@19
Calas.....	@9 1/2	@11
Belilles.....	@18	@22

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	@23
Country style sausage, fresh, in link.....	@18
Country style sausage, fresh, in bulk.....	@15
Country style sausage, smoked.....	@13
Mixed sausage, fresh.....	@13
Frankfurts in pork casings.....	@15
Frankfurts in sheep casings.....	@16 1/2
Bologna in beef middles, choice.....	@15
Bologna in beef middles, choice.....	@14 1/2
Bologna in cloth, paraffined, choice.....	@14 1/2
Liver sausage in hog bungs.....	@19
Liver sausage in beef rounds.....	@19
Head cheese.....	@11
New England luncheon specialty.....	@23
Liberty luncheon specialty.....	@17
Mixed luncheon specialty.....	@14
Tongue sausage.....	@15
Blood sausage.....	@15
Polish sausage.....	@14 1/2
Sausage.....	@14

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@47
Cervelat, new condition, in hog bungs.....	@15
Cervelat, new condition, in beef middles.....	@15
Thuringer Cervelat.....	@20
Farmer.....	@22
B. C. Salami, choice, in hog bungs.....	@41
B. C. Salami, new condition.....	@30
Primes, choice, in hog bungs.....	@87
Genoa style Salami.....	@31
Peperoni.....	@31
Mortadella, new condition.....	@39
Capicola.....	@47
Italian style hams.....	@87
Virginia style hams.....	@88

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	5.75
Large tins, 1 to crate.....	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	6.50
Large tins, 1 to crate.....	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	6.00
Large tins, 1 to crate.....	7.00

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)	
Beef rounds, domestic, 150 sets, per tierce, per set.....	15
Some sales made at 14c.....	
Beef rounds, export, 225 sets, per tierce, per set.....	18
Beef middles, 110 sets, per tierce, per set.....	65
Beef bungs, No. 1, 400 pieces, per tierce, per piece.....	30
Beef bungs, No. 2, 400 pieces, per tierce, per piece.....	19 @22
Beef weasands, No. 1, per piece.....	16
Beef weasands, No. 2, per piece.....	18
Beef bladders, small, per doz.....	1.05
Beef bladders, medium, per doz.....	1.45
Beef bladders, large, per doz.....	1.25
Hog casings, medium, f. o. b., per lb.....	.90
Hog casings, extra narrow, selected, per lb., f. o. b.....	2.00
Hog middles, with cap, per set.....	1.15
Hog middles, with cap, per set.....	1.15
Hog bungs, export.....	.21
Hog bungs, large, prime.....	.13
Hog bungs, medium.....	.06
Hog bungs, narrow, no demand.....	.02
Hog stomachs, per piece.....	.08

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	15.50
Pork tongues, 200-lb. bbl.....	70.00
Lamb tongues, long cut, 200-lb. bbl.....	55.00
Lamb tongues, short cut, 200-lb. bbl.....	55.00

CANNED MEATS.

	No. 1/2.	No. 1.	No. 2.	No. 6.
Corned beef.....	\$2.35	\$4.00	\$13.00	
Roast beef.....	2.35	4.50	15.00	
Roast mutton.....	2.40	4.75	16.50	
Sliced dried beef.....	1.85	4.00		
Ox tongue, whole.....	17.50	56.00		
Lunch tongue.....	2.85	4.70	9.50	34.54
Corned beef hash.....	1.50	2.75	4.25	
Hamburger steaks with onions.....	1.50	2.25	4.25	
Vienna style sausage.....	1.15	2.25	4.15	
Veal loaf, medium size.....	2.00			
Chili con carne with, or without, beans.....	1.25			
Potted meats.....	.80			

BARRELED PORK AND BEEF.

Mess pork, regular.....	\$22.50
Family back pork, 20 to 34 pieces.....	26.00
Family back pork, 35 to 45 pieces.....	27.00
Clear back pork, 40 to 50 pieces.....	26.50
Clear back pork, 50 to 60 pieces.....	24.00
Clear plate pork, 20 to 35 pieces.....	21.50
Clear plate pork, 35 to 45 pieces.....	21.25
Benn pork.....	19.50
Brisket pork.....	19.50
Plate beef.....	18.50
Extra plate beef, 200-lb. barrels.....	17.50

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago.....	@22
Cartons, rolls or prints, 1-lb.....	@23
Cartons, rolls or prints, 2@5 lbs.....	@22 1/2
Shortenings, 30@60 lb. tubs.....	@17
Nut margarine, prints, 1-lb.....	@20 1/2

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.70 @1.75
Oak pork barrels, black iron hoops.....	1.90 @1.95
Ash pork barrels, galv. iron hoops.....	1.90 @1.95

Red oak lard tierces.....	2.65 @2.70
White oak lard tierces.....	2.85 @2.90
White oak ham tierces.....	4.30 @4.30

DRY SALT MEATS.

Extra short clears.....	@11
Extra short ribs.....	@11
Shorn clear middles, 80-lb. avg.....	@21 1/2
Clear bellies, 14@16 lbs.....	@11 1/2
Clear bellies, 18@20 lbs.....	@11
Clear bellies, 20@25 lbs.....	@10 1/2
Clear bellies, 25@30 lbs.....	@10 1/2
Rib bellies, 20@25 lbs.....	@10 1/2
Rib bellies, 25@30 lbs.....	@10 1/2
Fat backs, 10@12 lbs.....	@11 1/2
Fat backs, 12@14 lbs.....	@12
Fat backs, 14@16 lbs.....	@12 1/2
Regular plates.....	@9 1/2
Butts.....	@9 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@24 1/2
Skinned hams, fancy, 16@18 lbs.....	@24 1/2
Standard regular hams, 12@16 lbs.....	21 1/2 @22 1/2
Picnics, 6@8 lbs.....	@13
Standard bacon, 8@12 lbs.....	20 1/2 @22 1/2
Standard bacon, 4@8 lbs.....	@24 1/2
Standard bacon strips, 6@7 lbs.....	@19 1/2
Cooked hams, choice, skin on, surplus fat off, smoked.....	@34
Cooked hams, choice, skinned, surplus fat off, smoked.....	@36
Cooked hams, choice, skinless, surplus fat off, smoked.....	@38
Picnics, skin on, surplus fat off, smoked.....	@29
Picnics, skinned, surplus fat off, smoked.....	@21
Loin roll.....	@36

FERTILIZERS.

Ground, dried blood.....	\$4.50 @4.60
Unground and crushed blood.....	4.40 @4.50
Hoofmeal.....	3.15 @3.25
Ground tankage, 10 to 15%.....	3.10 @3.25
Ground tankage, 6 to 9%.....	2.85 @3.00
Crushed and unground tankage.....	2.50 @2.75
Ground raw bone, per ton.....	28.00 @32.00
Ground steam bone, per ton.....	22.00 @24.00
Unground steamed bone tankage.....	18.00 @20.00

HORNS, HOOFS AND BONES.

No. 1 horns.....	\$250.00 @300.00
No. 2 horns.....	175.00 @225.00
No. 3 horns.....	100.00 @150.00
Horns, black and striped.....	40.00 @45.00
Horns, white.....	80.00 @90.00
Round shin bones, lights and med.....	175.00 @190.00
Round shin bones, lights and med.....	125.00 @135.00
Flat shin bones, heavies.....	80.00 @90.00
Flat shin bones, lights and med.....	60.00 @65.00
Thigh bones, heavies.....	125.00 @130.00
Thigh bones, lights and med.....	120.00 @125.00
Buttock bones.....	55.00 @60.00
Note—Foregoing horns, hoofs and bones must be assorted, free from grease spots and cracks, hard and clean, uniform as to cut and weight, packed in double bags and carload lots, also well and favorably known to foreign and domestic manufacturers.	

LARD (Unrefined).

Prime, steam, cash, tierces.....	@12.32
Prime, steam, loose.....	@12.12
Neutral lard.....	@15.00

LARD (Refined).

Pure lard, kettle rendered, per lb., tcs.....	@14.50
Pur lard, tierces.....	@14.00
Compound.....	@13.25
Barrels, 1/2 c over tierces; half barrels, 1/4 c over tierces; tubs and pails, 10 to 80 lbs., 1/4 c to 1 c over tierces.	

OLEO OIL AND STEARINE.

Oleo oil, extra.....	12 1/2 @12 1/2
Oleo stock.....	12 @12 1/2
Prime No. 1 oleo oil.....	11 @11 1/2
Prime No. 2 oleo oil.....	10 @10 1/2
No. 3 oleo oil.....	9 1/2 @9 1/2
Prime oleo stearine, edible.....	12 1/2 @12 1/2
No. 2 oleo stearine, edible.....	12 1/2 @12 1/2

TALLOW AND GREASES.

Edible tallow.....	9 1/2 @10
Choice country tallow.....	8 1/2 @9 1/2
Packers' No. 1 loose tallow.....	5 1/2 @6 1/2
Packers' No. 2 loose tallow.....	5 @6
Packers' No. 2 tallow.....	6 @6 1/2
White, choice grease.....	9 1/2 @9 1/2
White "A" grease.....	8 1/2 @8 1/2
Yellow grease, 10 to 15 per cent acid.....	6 1/2 @6 1/2
Yellow grease, 15 to 20 per cent acid.....	6 @6
Brown grease.....	5 1/2 @6
Crackling grease.....	6 @6 1/2
Bone, naphtha extracted.....	5 1/2 @5 1/2
House.....	5 @5
Garbage grease, loose.....	5 @5 1/2

VEGETABLE OILS.

Cottonseed oil—white, deodorized, in bbls.....	13 @13 1/2
Yellow, deodorized, in bbls.....	12 1/2 @12 1/2
P. S. Y. loose, Chicago.....	10 1/2 @10 1/2
P. S. Y. soap grade, loose.....	nom. 10 @10 1/2
Soap stock, bbls., concn., 65%, f. o. b.....	4 1/2 @4 1/2
Texas.....	4 1/2 @4 1/2
Linsed oil, loose, per gal.....	7 @8
Corn oil, loose.....	9 1/2 @9 1/2
Soya bean oil, seller tank, f. o. b. coast.....	8 @9
Cocanut oil, seller tank, f. o. b. coast.....	8 @8 1/2

ANIMAL

Retail Section

Practical Beef Cutting Tests for Retailers

One of the most constructive retail meat cutting tests ever held in New York under the auspices of the New York Meat Council took place recently in the meeting rooms of Ye Olde New York Branch of the United Master Butchers of America, Inc., No. 250 West 57th Street, Manhattan. No detail was omitted by George Kramer, president of Ye Olde New York Branch, in making this significant cutting test an accurate one in every respect. Mr. B. F. McCarthy, local representative of the United States Bureau of Agricultural Economics, was present and made a copy of the figures.

One short loin of beef, weighing 48 pounds, untrimmed, was cut into steaks. Every ounce of the short loin was weighed after being cut; before being trimmed; after it was trimmed; its market value at wholesale price, and its value per one hundred pounds per cut. The test on trimmed steaks brought to light some rather startling figures. A table, classified in detail, appears on this page.

Cutting Test for Retailers.

This cutting test which was conducted principally for retail butchers in Manhattan, will be duplicated with another short loin in other section of the city in the near future. The test did not near a state of completion until near midnight, after

which the steaks were taken to a nearby restaurant and broiled for the delectation of hungry retailers, whose mouths had been watering during the test. This unique feature, alone, is expected to compel the hiring of a large hall in future demonstrations.

As an educational prologue to the cutting test, President Kramer invited Mr. Jacob Bennett, a certified public accountant, of Bennett & Burck, New York, who talked on the profit and loss statement of the retail butcher. This talk was in line with the interest displayed recently in the simplified bookkeeping system. The question of being able to determine the cost of goods sold is simple, said Mr. Bennett. The statement should be divided into sections showing the cost of goods sold, gross profit, and net profit or loss. These facts in figures, however, fail to tell the whole story. Mr. Bennett pointed out that until these figures were put into the form of percentages, showing results on that basis the butcher is not receiving the full benefit to be derived from a profit and loss statement. This last named statement shows (1) what had happened in the past; (2) to be used as a guide in future actions.

The advisability of figuring percentages on the basis of sales prices or purchases prices was also discussed. Mr. Bennett, however, advocated the profits, gross and net, should be figured on sales prices. The general opinion of many butchers present was that gross and net profits should be figured on sales prices.

The test follows:

RETAIL CUTTING TEST ON SHORT LOIN OF BEEF.

Short loin (untrimmed), weight 48 lbs. Cost, 42c per lb.

DESCRIPTION.					
CITY DRESSED. Graded by U. S. Bureau of Agricultural Economics. Choice. Color, bright. Conformation, choice. "Grain," well grained. Fat, somewhat above average on outside; below average on kidney and lumbar.					
CUTS.	Lb.	Oz.	Pct.	Market Value.	Value Per 100 Lbs. Per Cut.
Lean Flank, piece.....	1	03	2.47	.0700	\$ 0.1729
Trimnings (stale).....	2	13	5.55	.0100	.0585
Kidney.....	14	1.82	.1400	.2548	
Kidney Suet.....	3	12	7.81	.0500	.3905
Hip and Pin Bone Steak.....	7	00	14.58	.5012	7.3074
Porterhouse Steak.....	22	14	47.77	.5012	23.9423
Delmonico Steak.....	9	08	19.70	.5012	9.8736
Total.....	48		100.00		\$42.0000

TEST ON TRIMMING STEAKS.

PORTERHOUSE—Weight, 22 lbs. 14 ozs.					
	Lb.	Oz.	Pct.	Value, lb.	Value per lb. Untrimmed.
Steak, trimmed.....	6	05	27.57	7.132 — 48.7209	.5012
Suet.....	15		4.12	.050 — 1.3785	
Bones.....				.005 — .0206	
HIP AND PIN BONE:	22	14	100.00	50.1200	
Steak, trimmed.....	5	08	78.57	.6529 — 49.2897	.5012
Fat.....	1	02	16.07	.050 — .835	
Bones.....		06	5.36	.005 — .0268	
DELMONICO:			100.00	50.1200	
Steak, trimmed.....	6	05	66.45	.7452 — 49.5167	.5012
Rhip Fat.....	2	11	28.28	.025 — .5770	
Bones.....		08	5.27	.005 — .0263	
Total.....	9	08	100.00	50.1200	

Why Retailers Should Join Master Butchers

By Charles Schuck, National Butchers Treasurer United Master Butchers of America.

Twelve reasons why every retail butcher should be a member of the United Master Butchers Association of America were stated in a forceful way recently by Charles Schuck, national treasurer of the United Master Butchers of America as follows:

1. This Association, Fellow Retail Butch-

ers, is your voice in national, state and local government.

2. Through this association you gain the recognition and co-operation of your government.

3. This association aims to promote good legislation and prevents the opposite, bad legislation.

4. This association was instrumental in bringing about an investigation by Congress which cleared the retail butcher, in the eyes of the public, of the accusation of being a profiteer.

5. This association interested the government in the retail meat business to such an extent that a system of bookkeeping was taught and installed gratis which the average retail butcher could not afford to buy formerly and which in turn saved many a brother butcher from failure.

6. This association creates better feeling between producer, wholesaler, retailer and consumer.

7. Through this association grievances between the packer and the retailer are adjusted.

8. Through this association you teach yourselves, your sons and others, the better butcher business.

9. Through this association, better neighbors and fairer opponents to competitors are made.

10. Locally, the association pays back yearly dues ten fold by savings gained through co-operative insurance covering plate-glass, fire and compensation.

11. The Calfskin Association is the leading exponent of the co-operative idea and has returned in dividends and interest, one hundred times the investment.

12. The social side of the organization makes possible the wonderful gatherings at balls, conventions and last but not least, it creates lifelong friendships which oftentimes prove priceless.

In conclusion, Mr. Retail Butcher, by joining the United Master Butchers' Association of America you take a hand in bringing about better business conditions, closer harmony and fairer methods.

LOCAL AND PERSONAL.

John Kuchera will open a meat market at Pierce, Neb.

Wm. H. Earl will open a meat market at Portland, Mich.

Sam McCook will open a meat market at Springdale, Ark.

Carl Kramer will open a meat market at Plum City, Wis.

C. Brenner will open a new meat market at Volga City, Iowa.

Will Krause has purchased the meat market in Highmore, S. D.

Carl Jorgensen has purchased the Palace meat market at Curtis, Neb.

J. R. Eaton will reopen the Fred Hart meat market at Oroville, Wash.

J. T. Giesy will open a meat market and grocery at Burlington, Kans.

Wm. and G. Hooper will engage in the meat business at Pittsburg, Kans.

August Dittman has purchased the meat market of M. J. Mahall, Boyd, Wis.

Arthur Butt has sold his meat market at White City, Kans., to Clarence Pott.

D. D. Threlkeld will shortly open a meat market and grocery at Rector, Ark.

W. E. Johnson and V. W. Justesen will open a meat market at Gridley, Cal.

W. Gaddis has purchased the meat market of Gaut & Lewis at Exeter, Neb.

Harry Bruggman and Glaze Reed will open a meat market at Osmond, Neb.

Mrs. Alice E. Gwinner has purchased the Glick meat market at Hialeah, Fla.

A. Meland will open a meat market in the Orleans House block, Albion, N. Y.

Frank Ruhe and F. A. Leu will open the Umpqua cash market at Reedsport, Ore.

The meat market of Rose Bros., Pe Ell, Wash., was recently destroyed by fire.

M. Middleralf has purchased the meat market of Milt Krabe at Plainville, Kans.

J. C. Ragland has purchased the meat business of A. Vittone at Chehalis, Wash.



DICK STEELS

Large Importations of Genuine
F. Dick Magnet Diamond Butcher
Steels received. Will be sold at

EXCEPTIONALLY LOW PRICES
Only While Our Stock Lasts

We have large assortments of both round and
oval patterns with either plain or fancy handles.

Telegraph or write us.

JOHN CHATILLON & SONS

Established 1835

85-99 Cliff Street

New York City, N. Y.



LOCAL AND PERSONAL.

Ditrich Lunde will open a meat market at 1211-15 North Clark street, Chicago, Ill.

W. S. Minkler will open a meat market at 15 South Linwood avenue, Norwalk, O.

Fred J. Hill has succeeded to the meat business of J. B. Hill & Son, Monmouth, Ore.

W. H. Baldauf will open a meat market at 5060 East Michigan street, Indianapolis, Ind.

Clint Lighthill will open a new meat market on South Main street, Continental, Ohio.

Prather & Cope have purchased the meat market of Winkle & Miller at Quinter, Kans.

George Repp has purchased the meat market he formerly owned in North Portland, Ore.

H. E. Wood will open a new meat market at 112 North Seminole avenue, Okmulgee, Okla.

Henry Bohwer will open a new meat market and grocery on West State street, Davenport, Ia.

W. R. Kildow has purchased the Giltner meat market at Giltner, Neb., from Carlyle & Williams.

J. W. Fletcher has purchased the Garza Uptown market at 206 West Sixth street, Garza, Tex.

Gerald E. Burgess has purchased the meat business of Bert W. Rossiter at De Witt, Neb.

Stansburg & David have opened a meat market at 1610 South Meridian street, Indianapolis, Ind.

Geo. Snyder will open a meat market and grocery at 1702 West Michigan street, Indianapolis, Ind.

W. R. Isbell will open an up-to-date meat market and grocery store in the Shipley building at Monett, Mo.

William Laughlin will open a meat market at Wheatland and Greenfield avenue, Squirrel Hill, Pittsburgh, Pa.

M. Cahall and M. Seemuth have purchased the meat market of Kauffman & Kinsinger at Kalona, Ia.

Elmer E. Carver has issued the announcement that he will reopen his meat market at 23 East High street, Elizabethtown, Pa., in the near future.

The Union meat market, at Minnesota avenue and South 29th street, Billings, Mont., owned by J. Kortzeborn, was completely destroyed by fire recently.

CLEVELAND RETAILERS' CLAM BAKE.

Recently some 30 members of the Cleveland Meat Retailers' Association and their families gathered at the farm of George Schnell and had a clam bake. At that event Vice-President John Maier, thinking that he was just as young as ever, tried to jump over a small creek and was nearly successful, but he fell short and got a couple of wet feet. Later, on departing, he missed the road and, driving across Brother Schnell's lawn, he ruined a couple of fruit trees and left heavy tracks behind him, according to a breezy report of the affair by Secretary Fred A. Hecht.

Brother Arthur Pickering gave a sample of his service as chef which was much appreciated.

The clam bake was a success for all except the committee, who had steak and potatoes at 9 p. m. Some ten Toledo boys came headed by President Chas. Hesse.

According to a letter received from Secretary Weinandy of the Toledo Association afterwards: "In speaking with some of the boys over the phone this morning, they certainly enjoyed the trip, and have already expressed themselves that Toledo has to get up and do something. It takes a little something out of the ordinary to wake up the boys, and I believe that it will have done some good for the boys visiting with you."

At 3:30 p. m. the sports started in charge of Director J. A. Hodges, Cleveland Recreational Council, who put it through

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.
BOSTON MASS.

with a wallop. They were as follows:

1, Volley ball for men; 2, racing on blocks, men; 3, stacking bean-bags, women; 4, ocean wave, men; 5, over relay, women; 6, poison snake, men; 7, 10 trips, women; 8, club snatch, men; 9, all up relay, women; 10, Swedish tug-of-war, men; 11, partner tag, men and women; 12, baseball throw, women; 13, one-out, men; 14, mechanical umpiring, men.

The 30x30 butcher block, donated by the Appleton Wood Products Co., Appleton, Wis., was won by Louie Aichale, Central Market House, and Louie certainly needed a new one. So here's a case of a good win, for once.

The committee, consisting of Al. Pickering, chairman; R. Wagner, Chas. Robinson, Wm. Graff, Art Wells, Gust Hildebrandt; Fred Hecht, John Maier, John Jares, did not even have any sweet corn.

New York Section

John J. Felin of John J. Felin & Company, Philadelphia, Pa., is a visitor to the city this week.

Will Mr. and Mrs. Philip Gerard take a back seat while the new granddaughter does the dancing?

Mr. McElroy of the Armour organization in South America, stopped in New York for a few days enroute to Chicago.

L. M. Lester, beef department, and A. W. Doell, produce department, Swift & Company, Chicago, were in the city this week.

John Downey, of the transportation department of the New York office of the Cudahy Packing Co., has returned from Buffalo, where he has been for about a month.

C. Fowler, branch house department; E. G. Havard, produce department, and Thomas Cheigh, head of the legal department, Cudahy Packing Co., Chicago, have been visitors to the city this week.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending September 29, 1923, on shipments sold out ranged from 9.00 cents to 20.00 cents per pound, and averaged 15.05 cents per pound.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending Sep-

tember 30, 1923: Meat—Manhattan, 2,444 lbs.; Brooklyn, 18 lbs.; The Bronx, 35 lbs.; Richmond, 905 lbs.; total, 3,402 lbs. Fish—Manhattan, 7,133½ lbs.; Brooklyn, 16 lbs.; total, 7,149½ lbs. Poultry and game—Manhattan, 7 lbs.

A. S. Lindner of Cueto & Company is returning to Havana Saturday after spending two months in New York. Mr. Lindner visited here for his health and devoted his time to auto tours to Lake Placid, Lake George and the Adirondacks. He is returning to his home very much improved. Mr. Lindner states that for quite a while the situation in Havana was not very pleasant, owing to the moratorium, but that conditions are returning to normalcy and by the time the next sugar crop is harvested indications are that everything will be all right.

Robert W. Neuburger of the New York Butchers' Supply Company, who takes such an active interest in the affairs of the National Butchers' & Packers' Supply Association, states with great pride that there was only one absentee at the last meeting of the New York City Group, and that members was detained on account of illness. The dinner, which immediately precedes the meeting, has become very popular, inasmuch as it gives the business man an opportunity to work in his office until the last minute and then enjoy a well-served dinner with friends. The meetings are opened at 7:30 and the business can be handled promptly, giving the members an opportunity to return home early. Two new members have been added to the associate list of the National Butchers' & Packers' Supply Association, the Preservative Mfg. Co. and Bros. Block Co.

SAUSAGE FACTS FOR CONSUMERS.

During a discussion at a recent meeting of the Hudson County Meat Council, composed of equal numbers of retailers and wholesalers of the second biggest county in New Jersey, it was brought out that a quarter of a million pounds of sausage were consumed weekly by people living in the county.

Not to be outdone by the New York Meat Council which recently made a survey of 150 butcher shops in Manhattan and brought to light that 38% of the husband-feeding wives bought steaks for their providers, 26% demanded lamb chops for their husbandly appetite, 18% bought pork chops, and 18% take home an armful of hamburger, Martin Cooke, chairman of the Hudson Council, and F. F. Finkeldey, chairman of the Trade Relations Committee, got out their pencils and did some sausage figuring.

Here is what they found: That every man, woman and child living within the confines of Hudson County consumes, according to the sausage output, two-fifths of a pound of sausage weekly. Another thing they discovered when they got down to hard facts was, that a person could sit down to a meal of sausage each morning for two months and not repeat the same variety. In other words, they found in counting up the various varieties of sausage, they numbered sixty.

The wise housewife buys meat products which she believes will bring the greatest amount of nutriment. The food which contains the least amount of waste also influences her purchases of meat products. Sausage is 100% food. Our bodies crave protein and sausage is as rich in it as any other kind of meat, and richer than many kinds. Liver sausage has a high vitamin content. The economy of sausage is twofold; it is relatively low in price and high in food value.

A sixteen-page booklet, giving the history of sausage, the principal kinds and uses, with forty recipes that will provide appetizing meat dishes at relatively low cost, will be sent free to any housewife upon application to Martin Cooke, chairman of the Hudson County Meat Council, No. 736 Willow Avenue, Hoboken, N. J.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, October 4, 1923, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	\$17.50@18.50	\$18.50@20.00	\$18.50@20.00	\$18.00@19.00
Good	16.00@17.00	16.00@17.00	16.00@18.00	15.00@17.00
Medium	13.00@15.00	13.00@15.00	11.00@14.00	12.00@14.00
Common	9.00@11.00	11.00@12.00	8.00@11.00	8.00@11.00
COWS:				
Good	12.00@13.00	10.50@11.00	10.50@11.50	10.00@11.00
Medium	10.00@11.00	10.00@10.50	9.00@10.50	9.00@10.00
Common	7.00@9.00	7.50@9.00	8.00@9.00	7.00@8.00
BULLS:				
Good@.....@.....@.....@.....
Medium@.....@.....@.....@.....
Common	7.00@7.50@.....@.....@.....
Fresh Veal—				
Choice	19.00@20.00@.....	23.00@25.00@.....
Good	17.00@18.00@.....	19.00@23.00	18.00@20.00
Medium	13.00@15.00	13.00@14.00	13.00@16.00	13.00@16.00
Common	8.00@12.00	11.50@12.50	9.00@12.00	10.00@13.00
Fresh Lamb and Mutton—				
LAMBS:				
Choice	25.00@26.00	23.00@25.00	23.00@24.00	22.00@24.00
Good	22.00@24.00	21.00@22.00	21.00@23.00	20.00@22.00
Medium	20.00@22.00	20.00@21.00	19.00@21.00	18.00@20.00
Common	16.00@18.00	18.00@19.00	15.00@18.00	15.00@16.00
YEARLINGS:				
Good@.....@.....@.....@.....
Medium@.....@.....@.....@.....
Common@.....@.....@.....@.....
MUTTON:				
Good	13.00@15.00@.....	14.00@15.00	13.00@15.00
Medium	11.00@13.00@.....	12.00@13.00	11.00@13.00
Common	8.00@10.00@.....	9.00@11.00	9.00@11.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	21.00@23.00	20.00@22.00	20.00@23.00	20.00@23.00
10-12 lb. average	20.00@21.00	19.00@21.00	19.00@22.00	18.00@20.00
12-14 lb. average	18.00@19.00	18.00@19.00	16.00@19.00	16.00@18.00
14-16 lb. average	16.00@17.00	17.00@18.00	15.00@18.00	15.00@16.00
16 lb. over	14.00@15.00	15.00@16.00	14.00@17.00	13.00@15.00
SHOULDERS:				
Skinned	11.00@13.00@.....	12.00@13.00	12.00@14.00
PICNICS:				
4-6 lb. average	10.00@10.50	11.50@12.50	10.50@12.00	11.00@12.00
6-8 lb. average	9.50@10.00	10.50@11.00	9.00@10.00	10.00@11.00
BUTTS:				
Boston style	14.50@16.00@.....	14.00@17.00	14.00@16.00

*Veal prices include "hide on" at Chicago and New York.

FOOD VALUE OF LAMB AND MUTTON.

The production of sheep for wool alone is rapidly on the wane in the United States. More and more emphasis is being placed on the production of lamb and mutton for the table, although only 3.7 per cent of the meat consumed by the average American for the last five years was lamb or mutton.

This proportion should be much larger, according to the United States Department of Agriculture, as mutton and lamb are among the most healthful, nutritious, and palatable of meats.

The reason for the limited use of lamb and mutton throughout the central section of the United States probably had its origin in the days of the development of the

great Corn Belt region west of the Appalachian Mountains, department workers say. At that time the sheep owned by the settlers of that region came largely from the North Atlantic states and had been developed almost without exception for wool production, regardless of the inherent flavor of the meat.

The flesh of these animals was no doubt tough, not so palatable as other meats, and possibly owing to the crude methods of caring for it, much of it was unfit for use. As this section of the country has been somewhat slower in the development of mutton breeds of sheep, and as much prejudice against the meat has been handed down from generation to generation, there has developed the idea that the flesh of all sheep is not appetizing and carries peculiar flavors.

There is a characteristic taste in cooked mutton and lamb, due to the chemical contents of the meat fat, that makes it easy to distinguish from other kinds of meat. The same is true of beef, chicken, venison, or rabbit.

In order to prove that this taste was not unwholesome and that the meat was palatable, experiments were made by the Bureau of Animal Industry of the department, in co-operation with the Office of Home Economics, which proved that lamb and mutton are wholesome, appetizing, and economical meats for family use, ranking well up with other meats in food value per pound.

The fact that only a small proportion of sheep carcasses are condemned under Government meat inspection furthers the opinion of department workers that mutton and lamb should be used more generally.

CHICAGO STOCKS OF PROVISIONS.

Stocks of provisions in Chicago at the close of business September 30, 1923, as reported to the Board of Trade, follow:

	Sept. 30, 1923.	Aug. 31, 1923.	Sept. 30, 1922.
M. pork, new, made since Oct. 1, 1922, bbls.	2,483	3,405	590
Other kinds of barreled pork, bbls.	21,193	22,501	19,942
*P. S. lard, made since Oct. 1, 1922, lbs.	34,011,984	57,701,126	33,340,363
Other kinds of lard, lbs.	3,080,899	4,541,687	3,563,878
Short rib sides, made since Oct. 1, 1922, lbs.	2,121,951	4,709,053	1,311,175
Short clear sides, lbs.	559,775	459,753	371,846
Extra short clear sides, made since Oct. 1, 1922, lbs.	306,799	617,267	451,353
Extra short rib sides, lbs.	105,249	108,207	103,183
Dry salted short fat backs, lbs.	1,638,500	2,675,642	2,346,248
Dry salted shoulders, lbs.	219,452	199,376	160,584
Dry salted clear bellies, lbs.	26,323,586	38,985,936	18,464,257
Dry salted rib bellies, lbs.	6,329,825
Sweet pickled hams, lbs.	21,282,980	26,383,640	20,644,560
Sweet pickled skinned hams, lbs.	22,369,755	22,903,639	16,380,246
Sweet pickled bellies, lbs.	8,682,118	11,711,505	6,806,334
Sweet pickled Calif. or picnic hams, lbs.	9,462,500	12,168,111	8,606,596
Sweet pickled Boston shoulders, lbs.	268,673	244,950	71,290
Sweet pickled shoulders, lbs.	9,039,916	9,013,969	7,778,929
Other cuts of meats, lbs.	108,711,088	131,081,039	83,496,610
Total cut meats, lbs.

*In storage tanks and tierces.

MOVEMENT OF PRODUCT.

	Received— Sept., 1923.	Sept., 1922.	Shipped— Sept., 1923.	Sept., 1922.
Pork, bbls.	18,264	19,211
Lard, gross weight, lbs.	5,073,000	6,051,000	53,177,000	48,344,000
Meats, gross weight, lbs.	3,046,000	7,322,000	72,316,000	56,749,000
Live hogs, No.	644,325	519,280	140,610	103,476
Average weight of hogs received Sept., 244; Sept., 1922, 250; Sept., 1921, 250.



No. 10 Short Column

Same QUALITY—Same FEATURES. With electric or reflector attachment.

BARNES SHORT COLUMN SCALES FOR REFRIGERATED COUNTERS

The Barnes Short Column is 2½ inches lower than our Regular, so that when it is set up on a refrigerated counter or any other high counter the reading line will be at the level of the merchant's eye. This does away with the disagreeable feature of having to look up at the chart or standing on a platform to be at the correct height.

BARNES SCALE CO.
Detroit, Michigan

Galvanized Iron Meat Boxes



WE make these meat boxes of the wire rim type in 1, 2, 3 and 4 bushel sizes and the angle rim box in 2, 3 and 4 bushel sizes. We also mount any of these boxes on casters or can furnish meat box trucks for the 3 or 4 bushel sizes.

Write for Catalogue No. 30 showing our full line of packing house trucks.

STERLING WHEELBARROW CO.
MILWAUKEE, WISCONSIN

GEO. H. JACKLE BROKER

40 Rector St., NEW YORK

Tankage
Liquid Stick
Bone Meal
Cracklings

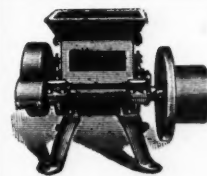
Blood
Bones
Hoofs
Horns

Your Inquiries and Offerings
Solicited

The Horn & Supply Co.

Leominster, Mass.

Horns, Hoofs, Horn Tips and Waste
Dealers in
Manufacturers of
Pressed Horn and Hoof



The Wilson
No. 14

Bone
Crusher

for Fertilizer
Manufacturers

A very durable machine to be
used with the

Dry Rendering Process
to crush beef scrap, crack-
lings, dry and green bone.

Capacity 10,000 to 14,000 lbs. per hour,
weight 3,000 lbs., 30 horse power also
smaller sizes.

Write for catalog and prices

WILSON BROTHERS

Sole Mfrs.

Easton, Pa.

U. S. A.

NEW YORK MARKET PRICES

LIVE CATTLE.

steers, medium to choice.....	9.00@11.85
Cows, common to choice.....	1.50@ 7.00
Bulls, common to choice.....	4.00@ 7.00

LIVE CALVES.

Calves, veal, prime, per 100 lbs.....	15.75@16.00
Calves, veal, common to medium.....	10.00@14.25
Calves, veal, culls, per 100 lbs.....	8.50@ 9.50

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.....	15.75@16.00
Sheep, ewes, prime, 100 lbs.....	6.75@ 7.00
Sheep, ewes, common to good, 100 lbs.....	4.50@ 6.50

LIVE HOGS.

Hogs, heavy.....	8.00@8.65
Hogs, medium.....	8% @ 9
Hogs, 140 lbs.....	8% @ 9
Pigs, under 70 lbs.....	8.00@8.65
Roughs.....	6% @ 7% ¹ / ₂

DRESSED BEEF.

CITY DRESSED.

Choice, navy, heavy.....	21	@ 22
Choice, native, light.....	21	@ 22
Native, common to fair.....	17	@ 20

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	19	@ 19 ¹ / ₂
Native choice yearlings, 400@600 lbs.....	19 ¹ / ₂	@ 20
Western steers, 600@800 lbs.....	16	@ 17
Texas steers, 400@600 lbs.....	10	@ 13
Good to choice heifers.....	17 ¹ / ₂	@ 18
Choice cows.....	12	@ 13
Common to fair cows.....	8 ¹ / ₂	@ 10 ¹ / ₂
Fresh bologna bulls.....	8	@ 8 ¹ / ₂

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@ 23	26 @ 28
No. 2 ribs.....	@ 19	24 @ 25
No. 3 ribs.....	@ 13	20 @ 23
No. 1 loins.....	@ 32	34 @ 36
No. 2 loins.....	@ 23	30 @ 32
No. 3 loins.....	@ 13	26 @ 28
No. 1 hinds and ribs.....	20	@ 28 25 @ 28
No. 2 hinds and ribs.....	23	@ 24 22 @ 24 ¹ / ₂
No. 3 hinds and ribs.....	19	@ 20 18 @ 21 ¹ / ₂
No. 1 rounds.....	21	@ 22 @ 16
No. 2 rounds.....	14	@ 15 @ 15
No. 3 rounds.....	13	@ 14 @ 14
No. 1 chucks.....	14	@ 15 15 @ 16
No. 2 chucks.....	@ 11	@ 14 @ 14
No. 3 chucks.....	7	@ 8 12 @ 13
Bolognas.....	@ 6	9 @ 10 ¹ / ₂
Rolls, reg., 6@8 lbs. avg.....	22	@ 23 @ 23
Rolls, reg., 4@6 lbs. avg.....	17	@ 18 @ 18
Tenderloins, 4@5 lbs. avg.....	60	@ 70 @ 70
Tenderloins, 5@6 lbs. avg.....	80	@ 90 @ 90
Shoulder clods.....	10	@ 11 @ 11

DRESSED CALVES.

Prime.....	25	@ 26
Choice.....	23	@ 24
Good.....	20	@ 22
Medium.....	17	@ 19
Common.....	13	@ 16

DRESSED HOGS.

Hogs, heavy.....	@ 13 ¹ / ₂
Hogs, 180 lbs.....	@ 14 ¹ / ₂
Hogs, 160 lbs.....	@ 14 ¹ / ₂
Hogs, 140 lbs.....	@ 14 ¹ / ₂
Pigs, 80 lbs.....	@ 15 ¹ / ₂

DRESSED SHEEP AND LAMBS.

Lambs, choice spring.....	24	@ 26
Lambs, poor grade.....	16	@ 23
Sheep, choice.....	15	@ 16
Sheep, medium to good.....	11	@ 14
Sheep culls.....	7	@ 10

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	22	@ 23
Hams, 10@12 lbs. avg.....	21	@ 22
Hams, 12@14 lbs. avg.....	20	@ 21
Picnics, 4@6 lbs. average.....	13	@ 14
Picnics, 6@8 lbs. avg.....	12	@ 13
Rollettes, 6@8 lb. avg., per lb.....	14	@ 15
Beef tongue, light.....	35	@ 40
Beef tongue, heavy.....	43	@ 45
Bacon, boneless, Western.....	22	@ 23
Bacon, boneless, city.....	22	@ 23
Pickled bellies, 10@12 lbs. avg.....	16	@ 17

FRESH PORK CUTS.

Fresh pork loins, Western, 10-12 lbs. avg.....	24	@ 25
Fresh pork tenderloins.....	50	@ 51
Frozen pork loins, 10@12 lbs. avg.....	20	@ 21
Frozen pork tenderloins.....	38	@ 40
Shoulders, city, 10@12 lbs. avg.....	14	@ 15
Shoulders, Western, 10@12 lbs. avg.....	14	@ 15
Butts, boneless, Western.....	19	@ 20
Butts, regular, Western.....	16	@ 17
Fresh hams, city, 8@10 lbs. avg.....	22	@ 23
Fresh hams, Western, 10@12 lbs. avg.....	20	@ 21
Fresh picnic hams, Western, 6@8 lbs. avg.....	11	@ 12
Extra lean pork trimmings.....	14	@ 15
Regular pork trimmings, 50% lean.....	11	@ 12
Fresh spare ribs.....	10	@ 11
Raw leaf lard.....	14	@ 15

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	175.00@195.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	115.00@120.00
Black hooft, per ton.....	40.00@ 50.00
Striped hooft, per ton.....	40.00@ 50.00
White hooft, per ton.....	105.00@115.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	@ 140.00
Horns, avg. 7 ¹ / ₂ oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7 ¹ / ₂ oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7 ¹ / ₂ oz. and over, No. 3s.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@ 30c	a pound
Fresh steer tongues, L. C. trim'd.....	@ 38c	a pound
Calves, heads, scalded.....	@ 65c	a piece
Sweetbreads, veal.....	@ 75c	a pair
Sweetbreads, beef.....	@ 55c	a pound
Beef kidneys.....	@ 16c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@ 10c	a pound
Oxtails.....	@ 12c	each
Hearts, beef.....	@ 6c	a pound
Beef hanging tenders.....	@ 17c	a pound
Lamb fries.....	@ 10c	a pair

BUTCHER'S FAT.

Shop fat.....	@ 2 ¹ / ₂
Breast fat.....	@ 4
Edible suet.....	@ 5 ¹ / ₂
Cond. suet.....	@ 4 ¹ / ₂
Bones.....	@ 25

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	15	18
Pepper, Sing., black.....	11	14
Pepper, red.....	18	22
Allspice.....	6	9
Cinnamon.....	12	16
Coriander.....	11	14
Cloves.....	34	30
Ginger.....	18	21
Mace.....	57	62

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls.	per lb.
Double refined saltpetre, granulated.....	6%	6%	
Double refined saltpetre, small crystals.....	7%	7%	
Double refined nitrate soda, granulated.....	4%	4%	
Double refined nitrate soda, crystals.....	5%	5%	
In 25 barrel lots:			
Double refined saltpetre, granulated.....	6%	6%	
Double refined saltpetre, small crystals.....	7%	7%	
Double refined nitrate soda, granulated.....	4%	4%	
Double refined nitrate soda, crystals.....	5%	5%	
Carload lots:			
Double refined nitrate of soda, granulated.....	4%	4%	
Double refined nitrate of soda, crystals.....	5%	4%	

GREEN CALFSKINS.

	5-9	9 ¹ / ₂ -12 ¹ / ₂	12 ¹ / ₂ -14	14-18	18 lbs.
	lbs.	lbs.	lbs.	lbs.	up.
Prime No. 1 veals.....	18	2.10	2.20	2.45	3.20
Prime No. 2 veals.....	16	1.90	1.95	2.20	2.95
Buttermilk No. 1.....	15	1.80	1.85	2.10
Buttermilk No. 2.....	13	1.60	1.60	1.85
Branded grubby.....	10	1.10	1.20	1.35	1.80
No.3.....	At value				

DRESSED POULTRY.

FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 60 to 85 lbs. to dozen, lb.....	34 @ 36
Western, 48 to 54 lbs. to dozen, lb.....	33 @ 35
Western, 43 to 47 lbs. to dozen, lb.....	29 @ 31
Western, 36 to 42 lbs. to dozen, lb.....	28 @ 30
Western, 31 to 35 lbs. to dozen, lb.....	28 @ 30

Fowls—Fresh—dry packed, corn fed—12 to box.

Western, 60 to 85 lbs. to dozen, lb.....	32 @ 34
Western, 48 to 54 lbs. to dozen, lb.....	29 @ 31
Western, 43 to 47 lbs. to dozen, lb.....	27 @ 29
Western, 36 to 42 lbs. to dozen, lb.....	26 @ 28
Western, 31 to 35 lbs. to dozen, lb.....	26 @ 28
Fowls—Fresh—dry packed, corn fed—barrels.	
Western, dry packed, 5 lbs. and over, lb.....	27 @ 29
Western, dry packed, 4 ¹ / ₂ lbs. each, lb.....	26 @ 28
Western, dry packed, 3 ¹ / ₂ lbs. each, lb.....	24 @ 24
Western, dry packed, 3 lbs. and under, lb.....	21 @ 21
Old Cocks—Iced—dry packed—boxes or bbls.	
Western, dry picked, boxes.....	15 @ 16
Western, scalded, bbls.....	14 @ 15
Ducks—	
Long Island, per lb., bbls.....	@ 27
Squabs—	
White, 12 lbs. to doz., per doz.....	6.50@7.00
White, 10 lbs. to doz., per doz.....	6.00@6.50
Culls, per doz.....	75@1.25

LIVE POULTRY.

Broilers, colored, large, via express.....	26 @ 27
Old roosters, via freight.....	@
Ducks, Western, via freight.....	@
Turkeys, via express.....	40 @ 40
Geese, via freight.....	21 @ 22
Pigeons, per pair, via freight or express.....	25 @ 30
Guineas, per pair, via freight or express.....	@ 65
BUTTER.	
Creamery, extras (92 score).....	@ 47
Creamery, firsts.....	43 ¹ / ₂ @44 ¹ / ₂
Creamery, seconds.....	41 @ 43
Creamery, lower grades.....	40 @ 41
EGGS.	
Fresh gathered, extra fancy, per doz.....	44 @ 47
Fresh gathered, extra firsts.....	39 @ 43
Fresh gathered, firsts.....	35 @ 38
Fresh gathered, checks, fair to choice, dry.....	22 @ 25
Fresh gathered dirties, reg. packet, No. 1.....	27 @ 28
FERTILIZER MATERIALS.	
BASIS NEW YORK DELIVERY.	
Ammoniates.	
Ammonium sulphate, bulk, f. o. b. Works, per 100 lbs.....	@ 3.10
Ammonium sulphate, double bags, per 100 lbs., f. a. s., New York.....	@ 3.30
Blood, dried, 15-16% per unit.....	@ 4.10
Fish scrap, dried, 11% ammonia, 15% B. P. L. bulk.....	3.85 and 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. f. o. b. fish factory.....	3.00 and 50c
Soda nitrate, in bags, 100 lbs., spot.....	@ 2.45
Soda nitrate, in bags, futures.....	2.45 @ 2.60
Tankage, ground, 10% ammonia, 15% B. P. L., bulk.....	4.00 and 10c
Tankage, unground, 9-10% ammonia.....	3.65 and 10c
Phosphates.	
Bone meal, steamed, 3 and 50 bags per ton.....	@ 32.00
Bone meal, raw, 4 ¹ / ₂ and 50 bags per ton.....	@ 36.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 16%.....	@ 8.00
Potash.	
Kalmit, 12.4% bulk, per ton.....	@ 7.22
Manure salt, 20% bulk, per ton.....	@ 10.85
Muriate, in bags, basis 80%, per ton.....	@ 33.00
Sulphate, in bags, basis 90%, per ton.....	@ 42.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of September 21 to September 27, 1923:

	September	September	September	September	September	September
	21.	22.	23.	24.	25.	26.
Chicago.....	47 ¹ / ₂	45 ¹ / ₂	44	44	44	44
New York.....	47	46 ¹ / ₂	45 ¹ / ₂	45 ¹ / ₂	45 ¹ / ₂	45 ¹ / ₂
Boston.....	47 ¹ / ₂	47 ¹ / ₂	46 ¹ / ₂	46 ¹ / ₂	46 ¹ / ₂	46 ¹ / ₂
Phila.....	48	47 ¹ / ₂	46 ¹ / ₂	46 ¹ / ₂	46 ¹ / ₂	46 ¹ / ₂

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	September	September	September	September	September	September
	21.	22.	23.	24.	25.	26.
Chicago.....	45	45	44	44	44	44
Receipts of butter by cities, tubs:						
	This week.	Last week.	Last year.	1923.	1922.	Since Jan. 1.
Chicago.....	30,885	30,265	26,584	2,857,756	2,303,079	25,757,384
New York.....	40,288	45,355	41,118	2,670,803	2,642,065	25,757,384
Boston.....	12,478	19,849	11,688	976,056	980,942	2,709,450
Phila.....	9,156	13,783	10,822	722,128	691,042	56,111,160
Total.....	92,807	109,252	90,212	6,756,743	6,595,538	

Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand Sept. 27.	Cor. day of week, 1922.
Chicago.....	103,200	136,138	15,219,085	25,757,384
New York.....	130,156	137,842	16,962,805	15,414,311
Boston.....	100,626	117,902	11,578,806	12,280,014
Phila.....	20,786	65,144	4,886,634	2,709,450
Total.....	354,768	457,028	48,147,380	56,111,160

923.

334
331
229
228
228

229
228
224
221

116
115

27

7.00
6.50
1.25

27

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